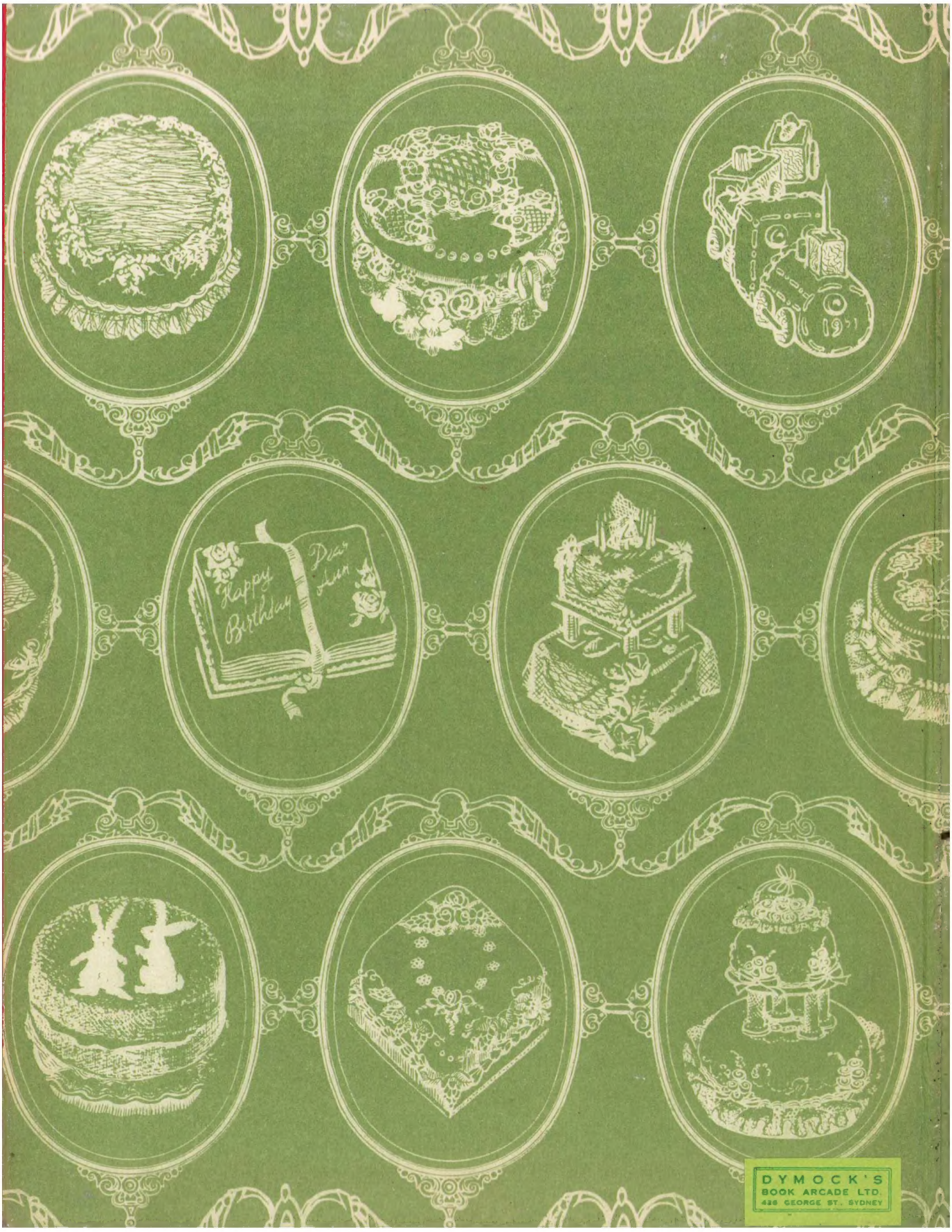

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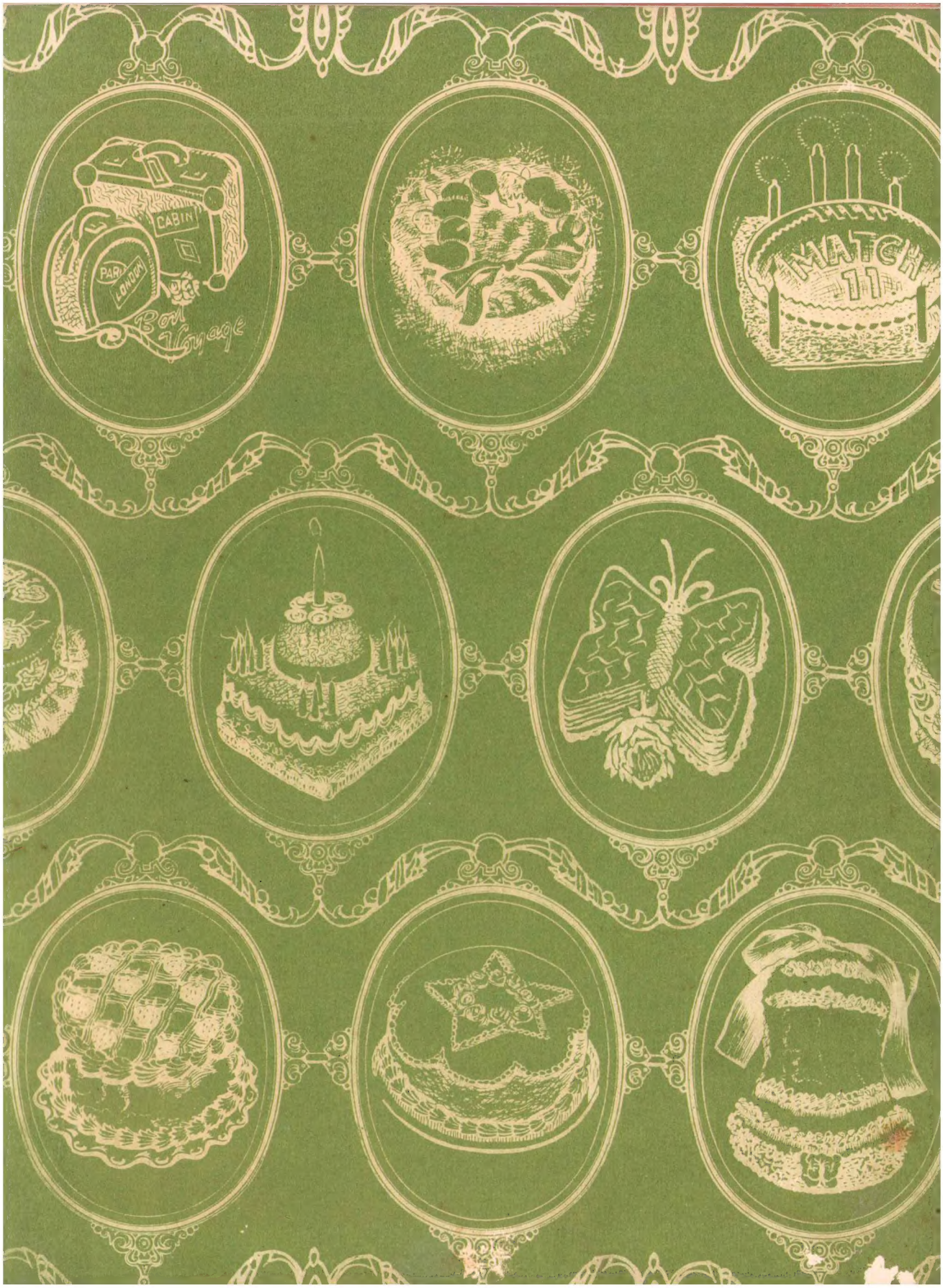
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CAKE ICING

and

DECORATING

by

Jean Bowring

ANGUS & ROBERTSON

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INTRODUCTION

Like all other crafts, that of cake decorating is one which has to be learnt, and in which skill cannot be obtained without considerable practice. No one would be so foolish as to attempt to make a dress without first studying the rudiments of sewing, or to knit a garment without first knowing how to execute the basic stitches to be used. So with the decoration of cakes there are certain fundamentals which must be thoroughly mastered before the exciting business of creating designs can be enjoyed.

The time spent in learning to manipulate the icing bags and tubes with ease, in forming a perfect flower, in weaving with geometric evenness or in reproducing with exactitude a motif or design, is more than amply repaid by the excellence of workmanship achieved when the decoration of a cake is finally undertaken. So do not skimp the time spent in practice, for without it real success will not be obtained. Nothing is more disappointing to a woman than to see the cake, which she had planned to be the centre of attraction, appear on the table as an amateurish mass of blobs of colored icing.

There is no reason why anyone cannot produce a cake iced with professional artistry if she is prepared to apply herself to the task of learning the basic techniques. For this reason the first five chapters of this book are of paramount importance. They deal with the use and care of equipment, types of icing, the purposes of various tubes and practice in their use, the making of sugar flowers and the moulding of flowers and vegetables. When these foundation lessons have been learnt, then an approach to the icing of a cake can be made with confidence.

The chapters *Special Celebration Cakes, Wedding Cakes* and *Cakes for Children* show examples of decorated cakes with full descriptions in word and picture. They illustrate how the techniques taught in earlier chapters are applied to the finished article. The beginner may wish to copy some of these cakes exactly, but the accomplished decorator will find in them ideas for design and effect which can be incorporated into a new creation. For cake decoration is a creative art, with never-ending variety.

So that this book may give a complete coverage of the subject, a chapter has also been included on the use of simple icings suitable for sponge and butter cakes, and another on the decoration of small cakes and biscuits. And at the end of the book basic recipes for the various standard cake mixtures and biscuit foundation are given.

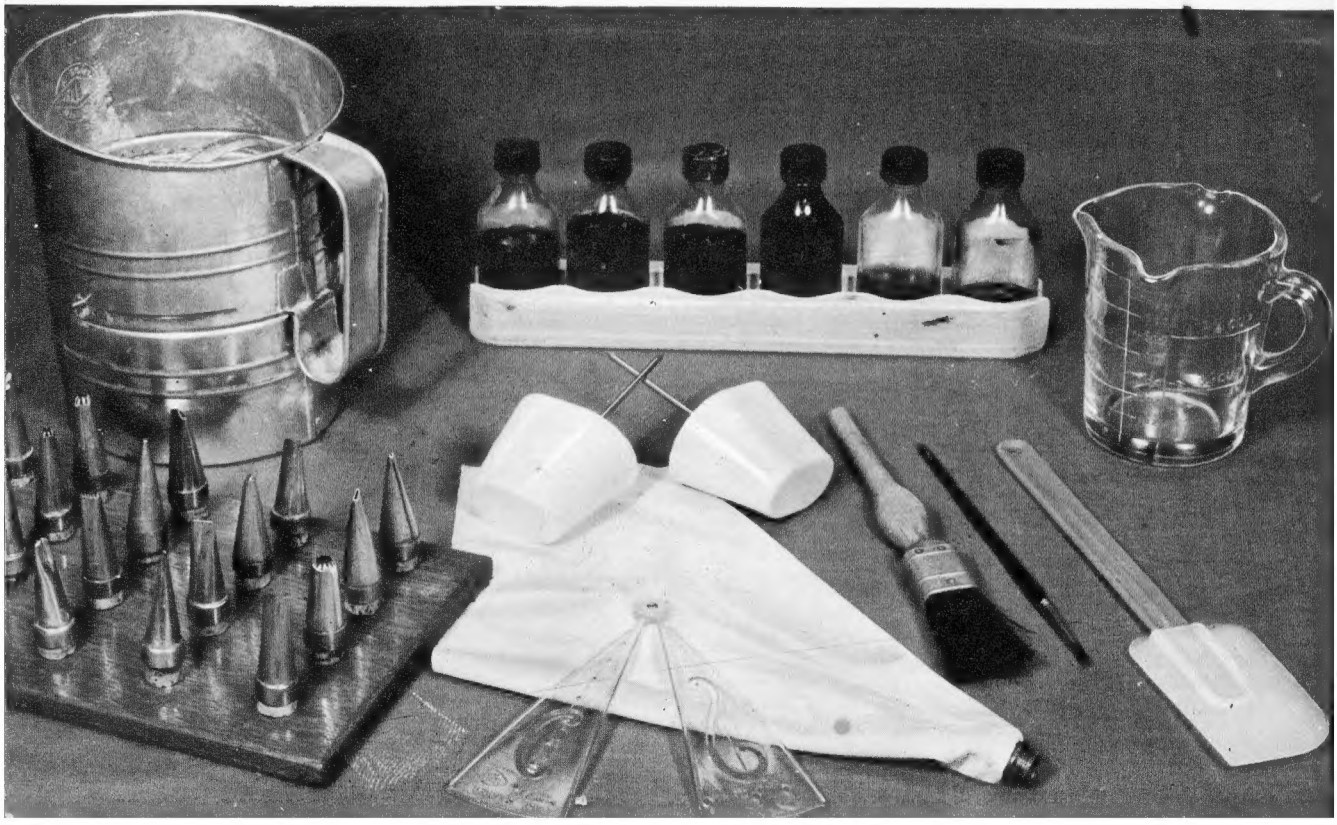
Cake Icing and Decorating is not a cookery book, but rather a text book on a craft closely allied but yet entirely separate; a craft which requires time, patience and practice, but also provides infinite satisfaction in accomplishment.

Jean Bowring

Equipment and Materials Required

THE equipment and materials required by the home cake decorator are few, but they are important. If it is intended to take up this work seriously, it is advisable to keep the equipment solely for icing work. All items should be thoroughly washed and dried after use and stored away from dust. The following are required:

Earthenware basins
Wooden spoons or spatulas
A palette knife
Icing tubes and screws
Icing bags
A pair of compasses
A turn-table
Icing nails
Pick boards
Templates
Piping or greaseproof paper
Some thin cardboard
A few small, water color paint brushes
A pair of scissors



Basins

The best type of basin to choose is a china or glass one. Frequently acetic acid is added to icing but it has been known to stain a metal basin. In addition, some aluminium type basins spoil the color of pastel shade icings. As small quantities of icing are easier to handle, small basins will be found less cumbersome than larger ones.

Spoons and Spatulas

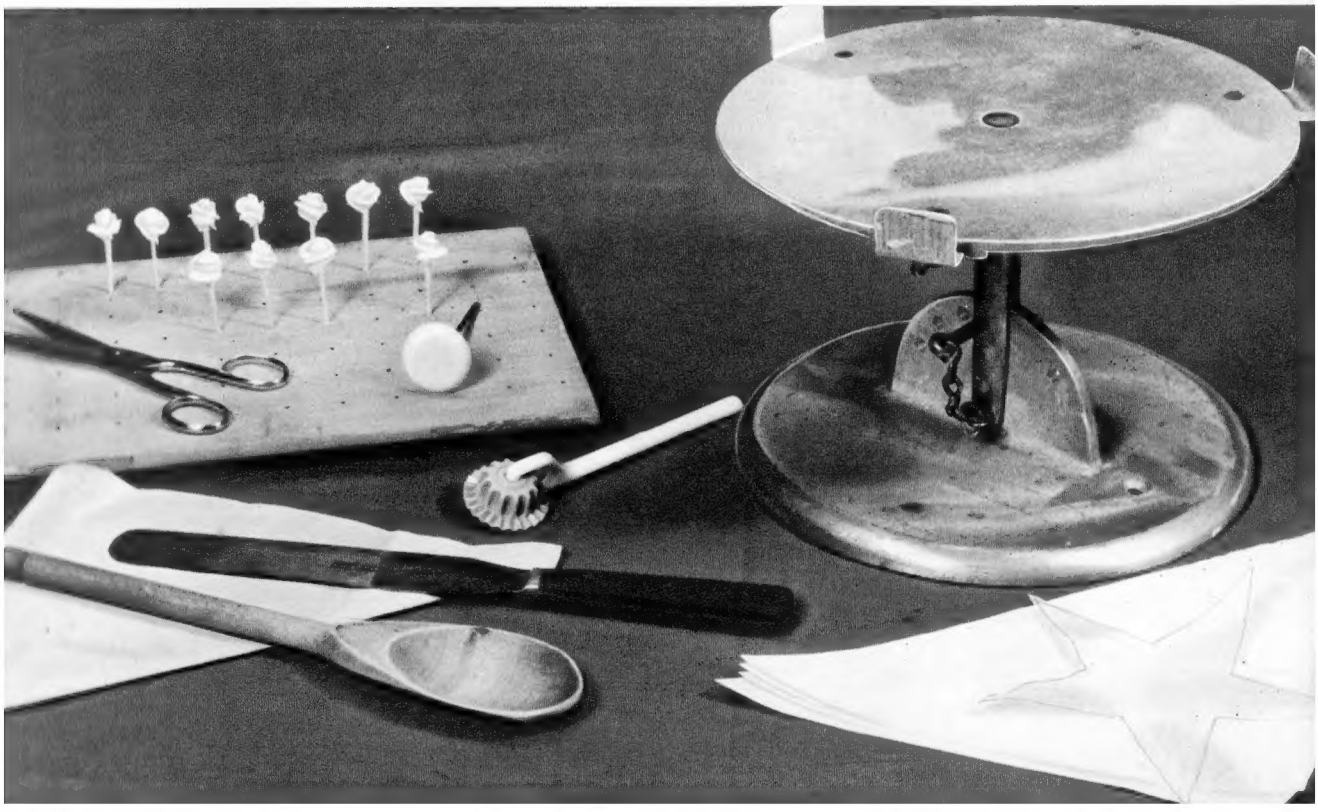
Always choose wooden spoons for icing work, preferably those with a large bowl. Icing mixtures will beat up more quickly with a large spoon than a small one. Have several spoons in the icing kit, as this will save time when changing the colors of the icing being used. Never leave spoons or spatulas in the icing when it is covered with a damp cloth. They should be removed when the icing has been completed and washed in clean warm water. Never use these spoons or spatulas for cooking, especially with fatty or greasy mixtures which may affect the icing.

A Palette Knife

The best type of knife for icing work is the broad-bladed, pliable palette knife. The surface of the knife should be kept bright and shiny as this will help when smoothing icing on the cake. A palette knife also has a straight edge which is invaluable for icing the sides of a cake, and ensures a perfect finish.

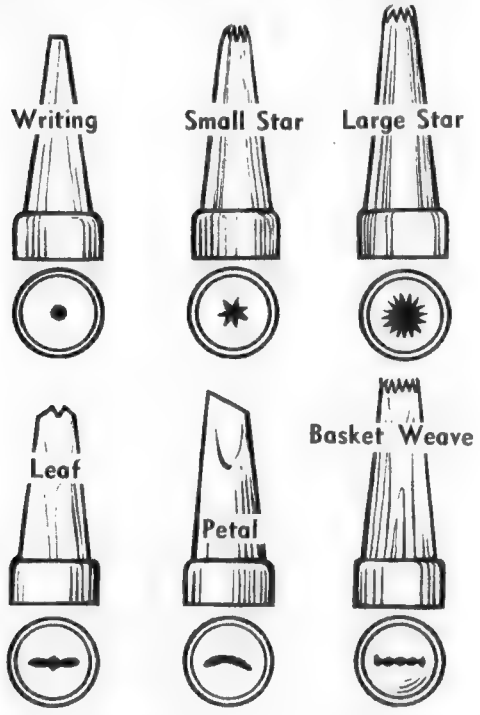
Icing Tubes and Screws

The choice of tubes by the home-icer is an all-important subject. Poor tubes give poor results. Metal tubes and screws are recommended, but it will not be necessary to purchase a large number at first. Rather have a few, master their use and become competent with them before investing in any more. Examine each tube carefully to see that no surplus solder on the inside impedes the easy flow of icing. See that the join running the length of the tube is secure, and that the opening is cleanly and deeply cut and free from burrs, otherwise the icing will not run freely.



The minimum number of tubes required by the beginner is six. These are, a fine writing tube; two star tubes; a leaf tube; a petal tube and a basket weave tube. Two screws and two waterproof bags are sufficient for this number of tubes. As the size number of tubes varies according to the manufacturer, here are both the Australian and English numbers:

	English	Australian
Writing Tube	No. 1 or 2	No. 1 or 2
Leaf Tube	No. 10	No. 16 or 17
Petal Tube	No. 18 or 36	No. 20
Basket Tube	No. 38	No. 22
Star Tube	Nos. 5 and 8	Nos. 8 and 12



Care of Tubes. Wash the tubes immediately after use, using a feather or brush to clear all crevices. Rinse in cold water before drying and putting away. Never use a sharp metal point such as a skewer or pin to free dried icing from a blocked tube. Soaking in warm water for a short time will remove any blockage.

Icing Bags

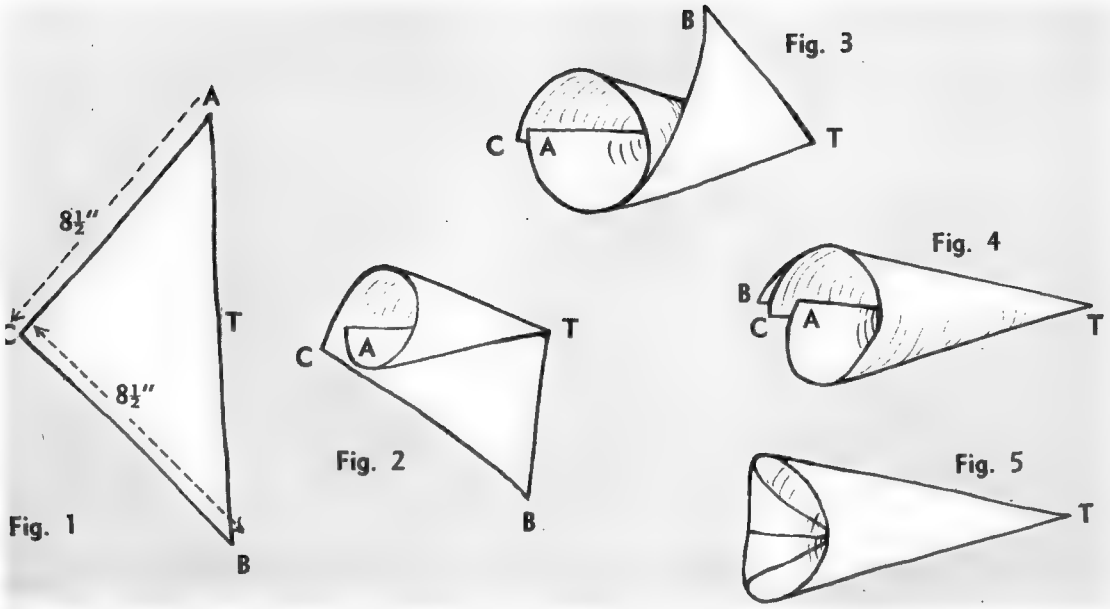
To use the tubes recommended it will be necessary to have a bag to hold the icing. This bag may be made of either greaseproof paper or a thin waterproof sheeting. For the paper bag no screw is necessary, but the waterproof one must have a metal screw with a thread corresponding to that in the end of the icing tube. The inexperienced icer will find the waterproof type of bag easier to handle.

To Make the Greaseproof Paper Bag. Take a piece of strong greaseproof paper about 8½in. square, and cut it diagonally to make two right angle triangles. Each triangle forms one icing bag.

Hold one triangle of paper with the longest side A-B in a vertical position. Now hold the middle of the edge T with the first finger and thumb of the right hand. With the left hand, take the top corner A, and bring it down to meet C, twisting it inwards to make a cone. Holding the two corners A and C firmly, take the bottom corner B between the fingers and thumb of the right hand, lift it up, and arrange the cone so that the three points A, B and C are on top of each other. Hold firmly and then fold them over to a depth of about 1in. Cut a small piece from the point of the cone and insert the metal tube.

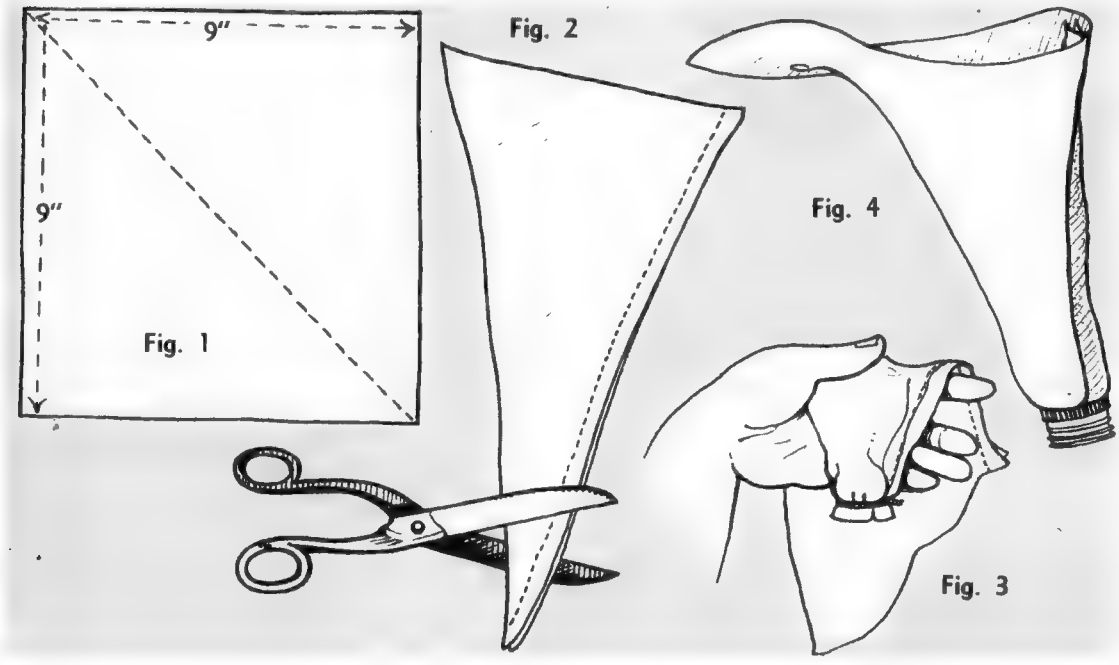
Waterproof Icing Bags. Thin waterproof sheeting is used for making icing bags. If possible, buy a sheeting known as jaconette, which is thin and easily handled; a quarter of a yard making four bags.

Cut the material into four 9in. squares. Fold, with the waterproof side to the inside, to make a triangle. Make two rows of machine stitching down one side. With a pair of scissors, cut off the pointed end about ¼in. up the bag. The metal icing screw is tied to this opening with the thread to the inside. Turn inside out for use.



Paper Icing Bag: Cut an 8½in. square of paper and divide diagonally into two. Hold at 'I and bring corner A to meet C. Lift corner B and twist round to fall on A and C. Fold in points about one inch.

Waterproof Icing Bag: Cut a 9in. square and fold, with waterproofing inside, to form triangle. Machine two rows of stitching down one side. Cut off end, about ¼in. up, and tie in screw on wrong side. Turn.

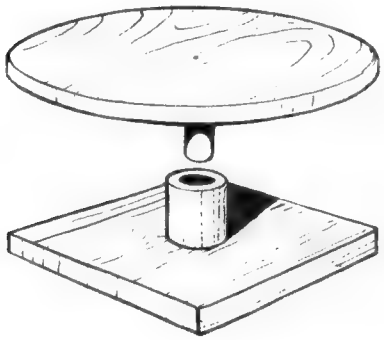


Compasses

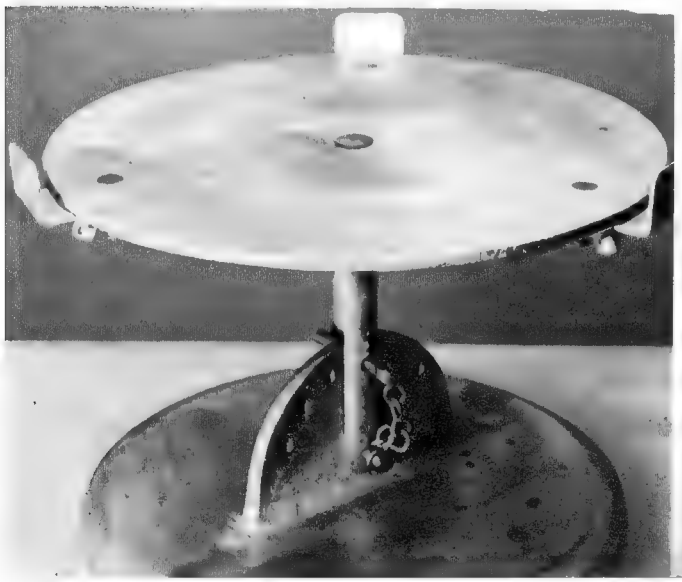
A set of compasses will be found invaluable to the cake icer. They are used for measuring distances and dividing sections for designs on top of the cake.

Turn-Table

This piece of equipment is most useful to the home icer. There are quite a few types of turn-tables on the market, ranging from the expensive tilt type to the inexpensive tin variety. Any handyman can make a turn-table from wood (see illustration), or use may be made of a revolving savory platter with ball-bearing base. Failing any of these, a large cake tin, upturned on a larger tin (such as a biscuit tin) will serve the purpose temporarily.

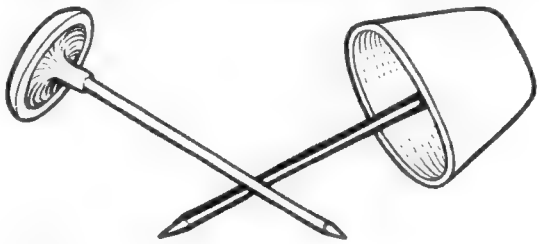


Turn-Table: Above, the construction of a home-made model. Below, type available on the market.



Icing Nails

These are used for the manufacture of icing flowers, but are not readily available in this country. Improvised nails may be made from the ordinary flat-topped ones used by a carpenter, or the small piece of paper on which the flower is to be piped may be fixed to the top of a wooden spoon or top of a screw-topped jar by a dab of icing. (See section on *Sugar Flower Making.*)



Pick Boards

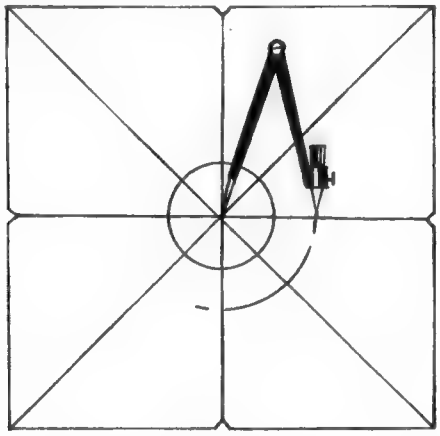
If roses are made on small wooden picks it will be found that the easiest way to dry them is in an upright position. A board with small holes, similar to a cribbage board, is most useful for this. Using a small drill or a nail, make rows of holes, not more than $\frac{1}{8}$in. deep, in a flat board such as a chopping board.

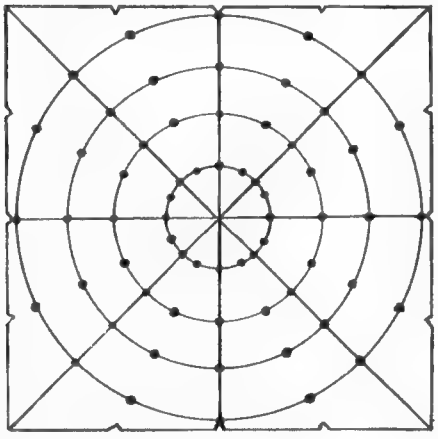
Pick Board: Use a small drill or nail to make rows of holes not more than ⅛in. deep on a board.

Templates

A template is a pattern used as a guide when marking out a design on a cake. A simple template can be made at home from a piece of thick cardboard or thin plywood. Use a compass to describe circles outwards from the centre, one inch apart. Now divide the circle with straight lines into equal segments. Pierce the template at every line junction. If a plywood board has been used it will be necessary to carry out this operation with a fine drill.

By placing this over the cake and marking through the required holes with a pin, circles, triangles and other geometrical shapes may be obtained.





Templates: Above, the pricking out of a design from a paper template. At left, details for construction of a permanent template from plywood.

Piping and Greaseproof Paper

Strong greaseproof paper is used for making icing bags, while waxed paper is used for flower making. The smooth waxed paper surface allows the icing flowers to be easily removed when they are dry. Do not attempt to use waxed paper for icing bags. This will prove too fragile and will not stand the strain of the icing.

Thin Cardboard

Thin pieces of cardboard, with slits about $\frac{1}{4}$in. in depth round the edge, are useful when removing sugar roses from the small picks on which they have been piped.

Paint Brushes

A few fine water color brushes are needed for tinting moulded fruit and flowers, for adjusting fine pipe work and for coloring some types of icing.

Scissors

Keep a pair of scissors in the icing kit for cutting paper for bags and for covering the board which holds the cake.

ROYAL ICING
Always used on wedding cakes

Types of Icing

THE two basic types of icing for decorative work are the hard-setting royal icing and the softer fondant paste, with its several variations. Frostings are dealt with in the section on *Simple Icings*.

ROYAL ICING

Royal icing is made from a mixture of egg white and pure icing sugar. It is the only icing suitable for the more elaborate tube work and sugar flower-making.

Only the best and purest icing sugar is suitable for this type of icing. Delays are caused by inferior sugar, when small pieces block the icing tube. The color, also, is often a greyish instead of a dazzling white. Pure icing sugar differs from icing "mixture," as the latter contains a percentage of cornflour intended to keep it soft. Royal icing made from such a mixture will not keep its shape when piped.

If in doubt about the type of icing sugar try this test:

Place a little of the icing sugar in a glass of cold water. Break slightly and allow the sugar to settle. Clear water on the top indicates pure sugar, while cloudy water shows it is an icing mixture.

Pure icing sugar forms very hard lumps while icing mixture produces ones which are easily broken. Icing sugar, therefore, should always be sifted twice before combining it with the egg whites.

To Make the Royal Icing

1 egg white
4 to 6oz. sifted pure icing sugar
A few drops acetic acid or a squeeze lemon juice.

Sift the icing sugar twice. Place the egg white in a basin and beat until stiff. Add the icing sugar slowly and beat well when it has all been added.

To test for readiness, pull the spoon or spatula from the basin, forming the icing into a point. If there is a soft peak it is ready for latticing or lettering. If the peak stands straight and stiff the icing is ready for flower-making, scroll or basket-weave piping, as the case may be.

A few drops of acetic acid will help make the icing more pliable. In the absence of the acid, add a squeeze of lemon juice.

To obtain the dazzling whiteness required for a wedding cake, it is advisable to add a few drops of ordinary washing blue to the icing. This may be diluted in the lemon juice or sifted in with the sugar.

Success in making royal icing depends upon the way in which it is beaten. Don't stint the beating and don't try to add the sifted icing sugar too quickly.

If royal icing is made in an electric cake mixer, turn the dial to the lowest speed and beat slowly. High speed beating can aerate the icing too much, giving a false idea of

stiffness. The air bubbles break and the icing subsides after standing for a time.

When the mixture is the correct consistency, it may be tinted to the color desired. Cover the basin containing the icing with a damp cloth. This keeps the mixture soft and prevents the edges drying out. If the weather is warm and it is necessary to keep royal icing for several days, place it in a screw-topped jar and store in the ice chest or refrigerator. When required for use, transfer it to a basin and beat well before placing in the icing bag.

Coloring Royal Icing

Vegetable colorings are used for tinting icing. They may be obtained in both liquid and powder form. The liquid coloring will be the easier type for the home icer to use. Always add to the icing sparingly. The use of a teaspoon or eye dropper is advised. Never attempt to pour in coloring direct from the bottle.

Good color blending is essential for cake decoration; bright colors are out of place and only pastel tones should be used. From the basic or primary colors other shades may be obtained by the following blending:

Salmon pink is made by mixing rose pink with a light touch of yellow.

Greens are improved by the introduction of a few drops of yellow.

Violet, lavender and *purple* shades may be obtained by blending rose with blue.

Orange, peach, apricot and *tea rose* are produced from a combination of rose and yellow in varying proportions.

Brown is introduced into icing by using brown coloring, chocolate, cocoa or Parisian essence. The latter is a gravy coloring available at grocery stores.

If *blue* coloring is not easily available, the icing may be colored with a little washing blue mixed with lemon juice. This color, unfortunately, fades quickly.

For *gold* or *silver* tinting on special celebration cakes, buy some gold or silver leaf from a paint store and mix it with sufficient banana or pure olive oil. Apply lightly with a fine brush to the icing when set.

FONDANT ICING

Today, this type of icing has an important place in cake decorating. It may be used in three different ways:

1. As a final and only covering for a rich fruit or butter cake.
2. For modelling fruit, vegetables or flowers.
3. As a foundation covering in place of almond paste.

Fondant icing is simple to make and easy to apply. The result is a smooth, even surface on a cake, entirely without brush or knife marks. When used in place of almond paste for an undercoat it may be combined with desiccated coconut and flavored with almond essence, or it may simply be flavored with almond essence alone, or else with orange flower water.

Ingredients Required

1 egg white
1lb. icing sugar
2oz. liquid glucose
Flavoring and coloring

Sift the icing sugar into a basin. Make a bay in the centre and add the softened glucose, egg white and flavoring. Beat, drawing the icing sugar into the centre until the mass is a stiff paste. Turn on to a board, which has been lightly dusted with sifted icing sugar, and knead into a paste.

If only one color is required in the fondant dough, it may be added with the egg white and glucose, but if more than one color is to be made from the fondant paste, divide the dough according to the number of colors required and knead a little coloring into the pieces.

Plate 1 (above): Birthday Book Cake; full description on page 56.
Plate 2 (below): Butterfly Garden Cake; description pages 72-74.

Plate 3 (opposite): Butterfly Cake; full description pages 65-68.
Plate 4 (above): Rose Garden Cake; full description on page 75.
Plate 5 (below, left): Rose and Star Cake; description pages 52-55.
Plate 6 (below, right): The Clock Cake; description on page 77.

Plate 7 (opposite): The Party Hat Cake; full description page 69.
Plate 8 (above): Rose and Lattice Cake; full description page 76.
Plate 9 (below): Wistaria Cake; for full description, see page 76.

Plate 10 (opposite): Bonbon Cake; full description on page 75.
Plate 11 (above): Chocolate Casket Cake; description on page 77.
Plate 12 (below): Basket Cake; for full description, see page 78.

Plate 13 (above): Bassinette Christening Cake; described page 79.
Plate 14 (below): Blue Bird Christening Cake; described page 79.

MODELLING FONDANT PASTE

While it will be found that the fondant paste given above is quite satisfactory for modelling or moulding fruit and flower shapes, this special modelling paste is better for the bigger flowers such as gladioli or large roses and lilies.

Ingredients Required

¾lb. icing sugar
1 teaspoon Copha
1 teaspoon gelatine
1½ tablespoons water

Combine the Copha, gelatine and water in a small saucepan. Place over a gentle heat and stir until both the Copha and gelatine have dissolved. Sift ½lb. icing sugar into a basin. Make a well in the centre and add the cooled mixture. Stir with a wooden spoon until all the dry icing sugar has been mixed in. Now turn the mixture on to a board and have ready the remaining ¼lb. icing sugar. Knead sufficient of this sugar into the dough to make it into a good consistency for moulding. Color as required, kneading the coloring in evenly. This type of modelling fondant does not require flavoring.

ALMOND PASTE

1lb. sifted icing sugar
½lb. ground almonds
2 egg yolks
½ teaspoon lemon juice
2 tablespoons sherry

Sift the icing sugar into a basin and add the ground almonds. Mix well. Beat the egg yolks and add the lemon juice and sherry. Stir this liquid into the sugar and almonds and mix to a rather dry dough. Turn on to a board lightly dusted with sifted icing sugar. Knead only until the paste is smooth on the outside and then roll to the size and shape required.

This paste is used as a foundation covering for rich wedding and birthday cakes and, when rolled thinly, for petit fours.

Because almonds contain a percentage of almond oil which could stain and spoil the appearance of the finished cake, it is advisable to apply the almond coating at least one week before covering with fondant or royal icing. Brushing the surface with egg white or dissolved gelatine will help to "seal" the almond coating and prevent the oil from seeping through.

Miniature fruit and vegetable shapes for decorating cakes may be made from almond paste, but it is not suitable for modelling flowers.

MOCK ALMOND PASTE

1lb. sifted icing sugar
1oz. butter
1 egg white
2oz. glucose
1 teaspoon almond essence
½ cup coconut

Place the icing sugar and coconut in a basin and make a bay in the centre. Soften the glucose over boiling water and add the butter and egg white. Pour the liquid into the dry ingredients and mix to a stiff paste. Flavor with almond essence. Turn on to a board dusted with sifted icing sugar and knead until of a smooth consistency.

TO COVER A CAKE WITH ALMOND PASTE AND FONDANT ICING

If the cake has risen in the centre during cooking, level it off with a broad bladed knife and brush away any surplus crumbs. For a perfectly flat surface, turn the cake upside down. Fill any cracks in the cake with small scraps of either almond paste or fondant icing. Remember the final covering will take the contours of the cake, so be sure it is smooth and even before applying, so as to obtain a perfect result.

Rolling the Icing

Dust a rolling pin with some sifted icing sugar. Roll the paste into either a square or round, depending on the shape of the cake. In size, it should be slightly less than the diameter or width of the top of the cake plus the depth of the sides. Roll the paste around the rolling pin and lift carefully on to the cake. Smooth with the palms of the hands, which have been dusted with icing sugar. Trim the surplus paste from the base of the cake.

Preparing a cake for almond paste or fondant icing: Be sure the surface to be covered is smooth as the final covering will take the contours of the cake. If it has risen in the centre, level the top with a broad-bladed knife. Alternatively turn the cake upside down. Brush with egg white or thinned apricot jam which has been pressed through a sieve; this will make the covering adhere to the cake when cut.

1. Fondant Icing: Having covered the cake with almond paste brush surface with white of egg.

2. Roll the fondant to ¼in. in thickness and lift on to the cake with the aid of the rolling pin.

3. Dust the palms of the hands with sifted icing sugar, and smooth the top and sides of the cake.

4. Trim uneven pieces of fondant icing from the base and lift the cake on to a prepared board.

Pipework Practice

FOR those who have had no previous experience in icing and cake decoration, it is suggested that icing practice be carried out on an upturned cake tin, or a sheet of glass or cardboard. The icing can be scraped off, replaced in the bag, and used over and over again. Skill with icing tubes is only obtained by continual practice.

The upturned cake tin affords experience with horizontal or vertical surfaces such as will be encountered when icing a cake.

The glass gives a firm, easy, workable surface, and, as the student becomes familiar with the various tubes, a guide pattern for designs may be fixed under the glass and simple designs carried out.

Use royal icing for practice work. Attach the tube to the screw and place a spoonful of icing in the bag. Avoid having too much icing in the bag at one time, as a very full bag is difficult to handle.

If a paper icing-bag is used, fold the ends of the paper over the icing to seal it in. Hold the paper icing-bag between the first and second fingers, and press the folded ends with thumb (see illustration).

If using the waterproof bag, twist the open ends and grasp them between the first finger and thumb. This pressure at the top of the bag prevents the icing from oozing out when squeezed through the tube. Hold the bag in the right hand and guide it lightly with the tip of the forefinger of the left hand. Pressure from the fingers of the right hand forces the icing out of the bag in an even flow.

THE WRITING TUBE

The plain writing tube is one of the most used tubes in the icing kit. It is available in four sizes, 0, 1, 2 and 3. The 0 tube has the smallest opening and is used for very fine lattice work, lettering, fine scrolls and dots. No. 1 writing tube is probably, however, the most useful size. While also producing fine, delicate lines, it is not as difficult to manipulate as the former.

Particular care should be taken when mixing icing for fine line or lattice work. The smallest lump in the icing sugar can cause a blockage in the tube and result in unnecessary delay.

Lines and dots. Hold the icing tube in an upright position and allow its point to touch the cake where the design is to commence. Squeeze lightly, and, at the same time, lift the tube from the cake in a slow, steady movement. Draw the thread of icing in a straight line to the required distance. Cease the pressure, and gently drop the point of the tube back on to the cake. Lift the tube quickly: if allowed to touch the cake during the time the thread of icing is being drawn across, it is

Paper icing bag: The ends of the paper should be folded over in order to seal the icing in the bag.

Paper bag in use: Hold between the first and second fingers, and press the folded ends with thumb.

Waterproof bag in use: Twist open ends of the bag and grasp them between the first finger and thumb.

Writing tube: The design below was executed with this tube, which is one of the most used in icing.

Writing tube examples: Take care when making dots to lift the tube quickly from the cake or else long peaks will result. The tube should be held slightly above the cake when making lines and lattice. For lettering, write the words first on greaseproof paper and prick the outline on to the cake with a pin.

likely to result in a crooked, mis-shapen line. This type of decoration is frequently used for the top or corners of a cake. Do not attempt to lattice the sides until practice-perfect on a flat, horizontal surface.

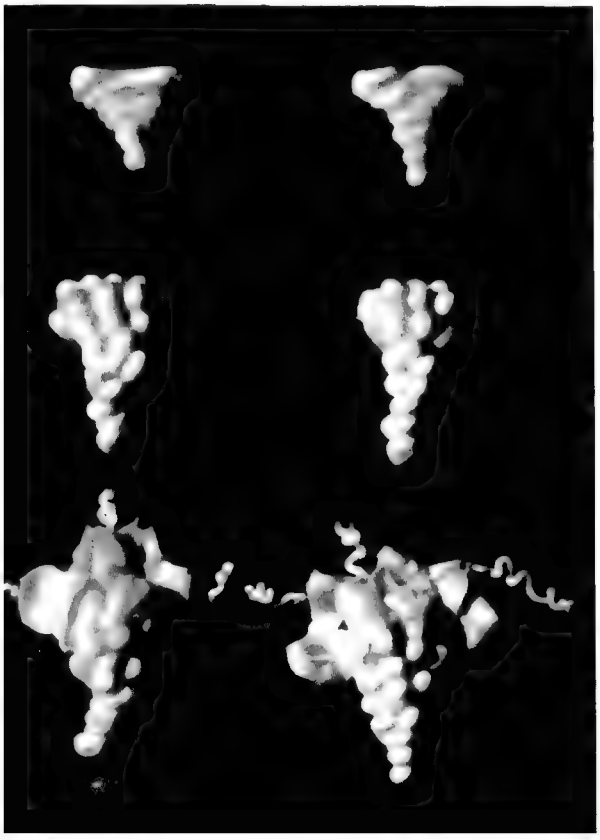
Dots are made with the same tube. The icing should be a little firmer than that used for lattice work. Hold the bag in an upright position and lightly touch the tip of the tube on the cake. Press the icing from the tube by squeezing the bag gently. When the dot of icing is the required size, release the pressure and lift the tube quickly from the cake. Unless this is done smartly, the dot will have a long peak. Size is governed by the pressure applied.

Lettering and figures. The plain writing tube is best for lettering and figure work on cakes. When practising, write or print the words and figures on a piece of paper, and attach to the back of a sheet of glass. Follow the outline carefully with the icing tube. When working on an actual cake, it is a good idea to write the name first on a piece of greaseproof paper and prick the shapes on to the cake with a pin.

Grapes. Have the royal icing a little firmer than that required for lattice work and select a No. 1 and No. 2 writing tube. The grapes may either be piped directly on to the cake, or else on to greaseproof paper and lifted off and applied to the cake when dry. The former is the better method.

Pipe a foundation in the shape of a rough triangle by running the tube backward and forward. Allow this to dry slightly, then, holding the tube in a slanting position, force the icing out in small bursts. As each small round of icing is made, press the tube lightly into the foundation, but do not lift it from the cake. Fill in the whole triangle in this manner, graduating the size of the grapes as the tip of the bunch is reached.

Tendrils. To make the bunch of grapes appear more realistic, it is usual to add a few fine tendrils. These are executed with a fine writing tube. Touch the cake lightly with its tip, then twist and curl the fine thread as it issues from the tube.



THE LEAF TUBE

There are occasions when the leaf tube may be used for a frill edge, but it is almost exclusively used for making leaves. The icing should be well beaten, and of a good consistency. Leaves made with a slack icing will not hold their shape.

Hold the icing-bag in a slightly slanting position and allow the tip of the tube to touch the cake lightly. Squeeze the bag gently. The icing will fan out of the tube's sides with the vein mark down the centre. Let it frill slightly; this is done by continuing to squeeze without moving the position of the tube and then gradually easing the pressure before lifting the tube from the cake. As it is drawn away, the icing will taper off to a point.

Two-toned leaves always add to the appearance of the cake. To make these, place a spoonful of brown icing in one side of the bag and a spoonful of green in the other. As the icing is squeezed through the tube, the colors combine, giving a most attractive variegated effect.

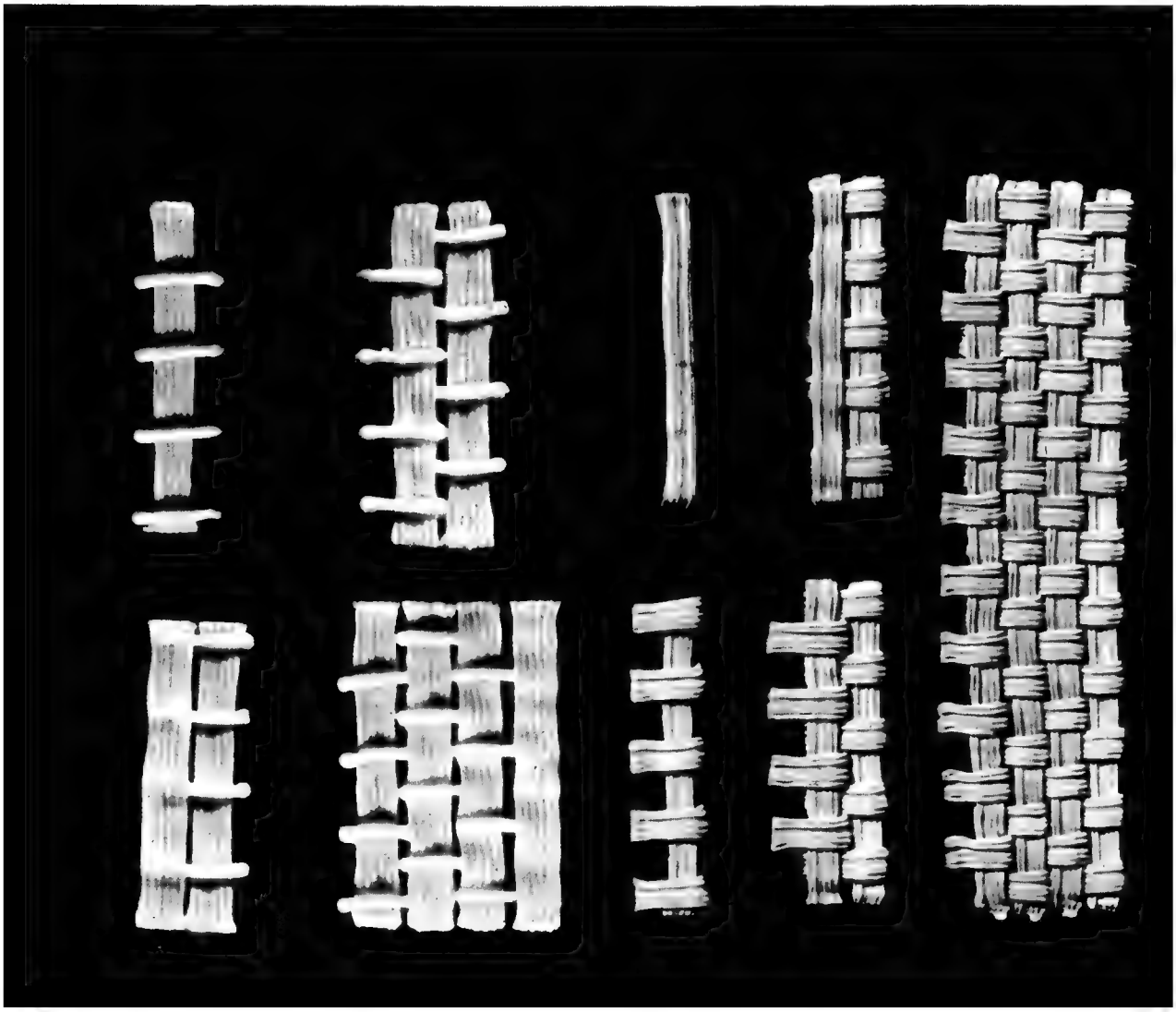
THE BASKET WEAVE TUBE

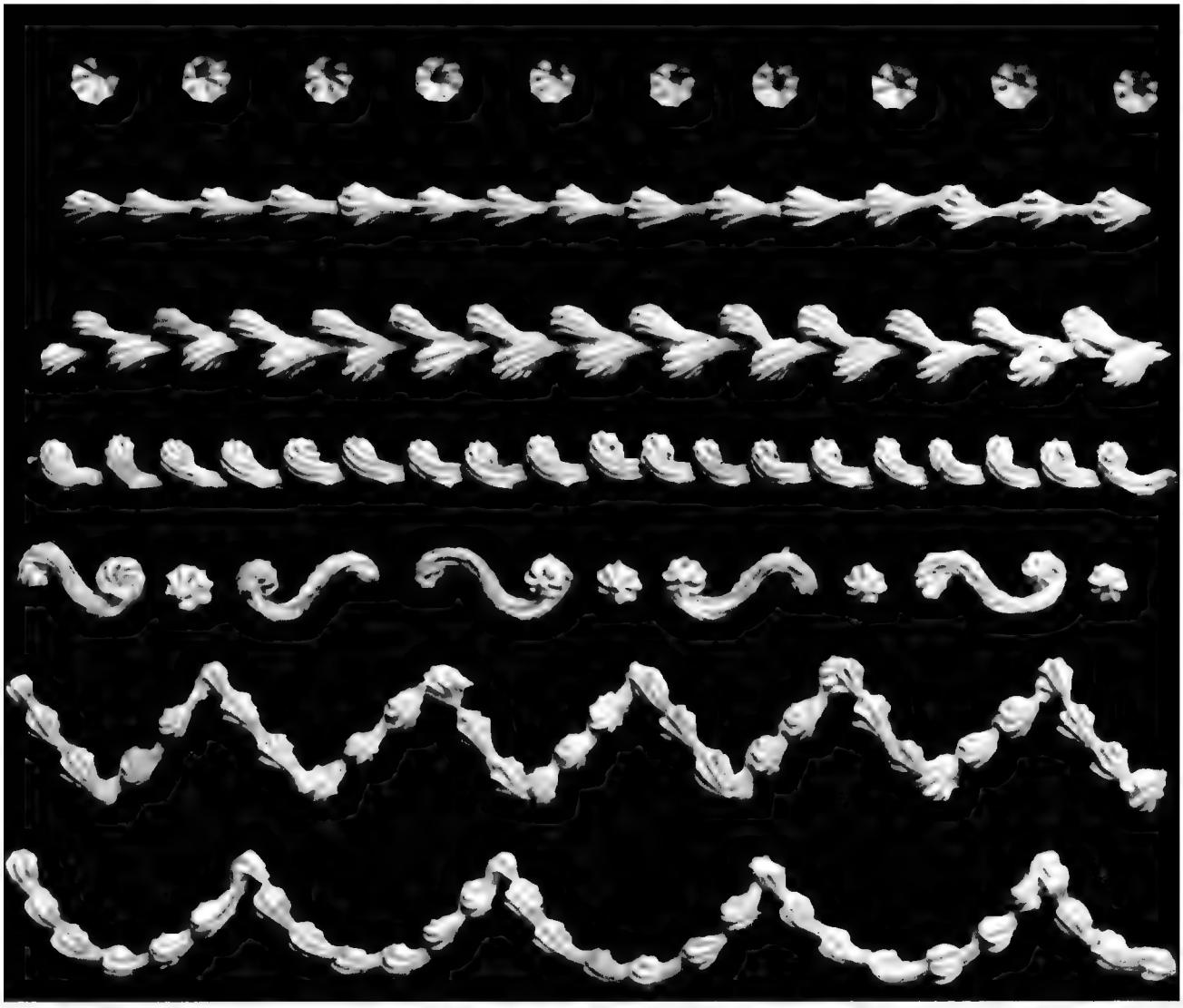
Basket weave as a decoration is applied directly to the cake. It is used on the sides of a fruit cake to represent a basket of fruit or flowers, or for a christening cake made in the shape of a bassinette.

Always commence at the top of the cake. The basket weave tube alone may be used, or the design may be varied by employing a writing tube for the vertical strokes and the basket tube for the horizontal ones. Guide lines may be marked with a pin or fine skewer. Have the royal icing about the same consistency as that used for flowers.

Hold the bag in a slanting position, and make the first line along the top of the cake horizontally. Now make vertical lines at regular intervals over the first line. Follow with another horizontal line, being careful to see that the icing covers the end of the vertical one. The second row of vertical lines is placed midway between those in the first vertical one.

Basket weave: The illustrations show open basket weave and closed basket weave. Always commence design at the top of the cake using either the basket weave tube alone or in combination with a writing tube for the vertical strokes. The guide lines on the cake may be marked with a fine skewer or a pin.





THE STAR OR ROSE TUBE

The star, or rose tube, is the most easily handled in the icing kit. It provides plenty of scope for creative ideas, and the beginner will find it useful for making stars to form the edging for a simple cake.

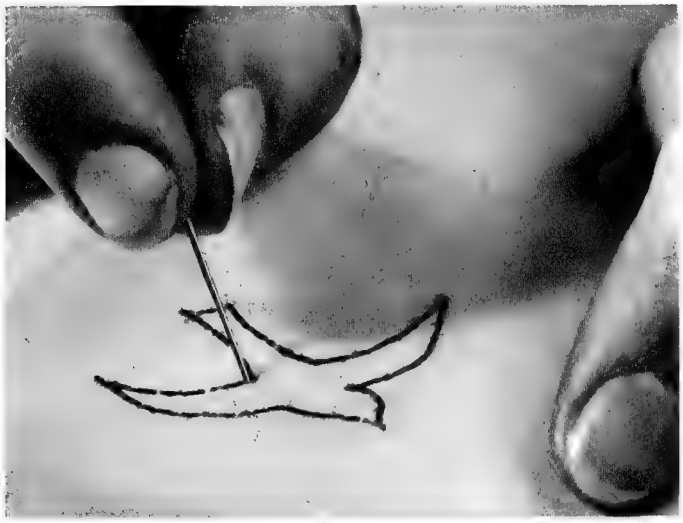
Stars are made in the same way as dots. Use an icing of good, strong consistency, otherwise it will not keep its shape when piped. Hold the bag in an upright position, and lightly touch the tip of the tube on the cake. Apply pressure to the bag until the dab of icing is the required size. Cease the pressure, and lift the tube quickly from the cake. As with dots, unless this is done smartly, the star will have a long thread which will spoil its appearance.

Graduated stars can be made by varying the amount of pressure applied to the icing-bag, and for festoons, mark guide lines on the side of the cake, using a small, curved shape. For a shell edging hold the bag in a slanting position and force the icing through the tube. As it forms a round shape, draw it to the right, pulling the icing to a point. Without lifting the tube from the cake, commence the next shell, starting it by piping over the point of the first so that each successive one overlaps.

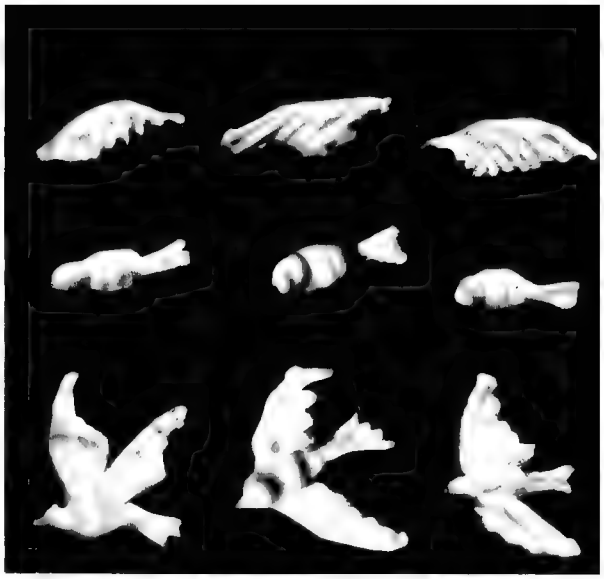
PIPING BIRDS

There are two ways of piping birds. The first is by outlining the shape on the cake and filling in with softened icing, the other by piping the bird in sections on a piece of greaseproof paper. For both methods, royal icing and a plain writing tube are used.

Outlined birds. Draw the shape of the bird on greaseproof paper, making the wings either serrated or smooth. Prick the design on to the cake, taking care that the bird is flying in the direction desired. Flood the centre with icing and use a spot of black coloring to represent the eye.



Outlined birds: Prick the shape on to the cake as shown above. Outline and flood with icing (below)



Assembled birds: Wings are piped first and separately; then the tail, body, neck and head all in one. Assemble each bird while body is still wet.

Assembled birds. This type of piped bird is probably one of the most difficult to master and much practice is necessary, preferably using a paper cone, which is simpler to handle than a waterproof one.

Have ready some waxed paper and some royal icing, of about the same consistency as that used for flower piping. It is a good idea to outline the shape of the wings in pencil before piping, thus enabling the operator to obtain the correct shape.

Using an outward and backward movement, pipe the wings, graduating the size of the "feathers" or tapering them to the base, and allow to dry.

Pipe the tail in four outward and backward strokes and, without lifting the tube, continue to press out the icing to form the body. When this is sufficiently large, lift the cone. Still keeping up a slight pressure, form the neck, easing the pressure for the head. Lower the point of the cone a little and draw away to make the pointed beak.

The wings may now be lifted from the paper and inserted into the wet piped body. When dry, tip the wings with a little gold or silver paint and add a point of black coloring for the eye.

MEDALLIONS

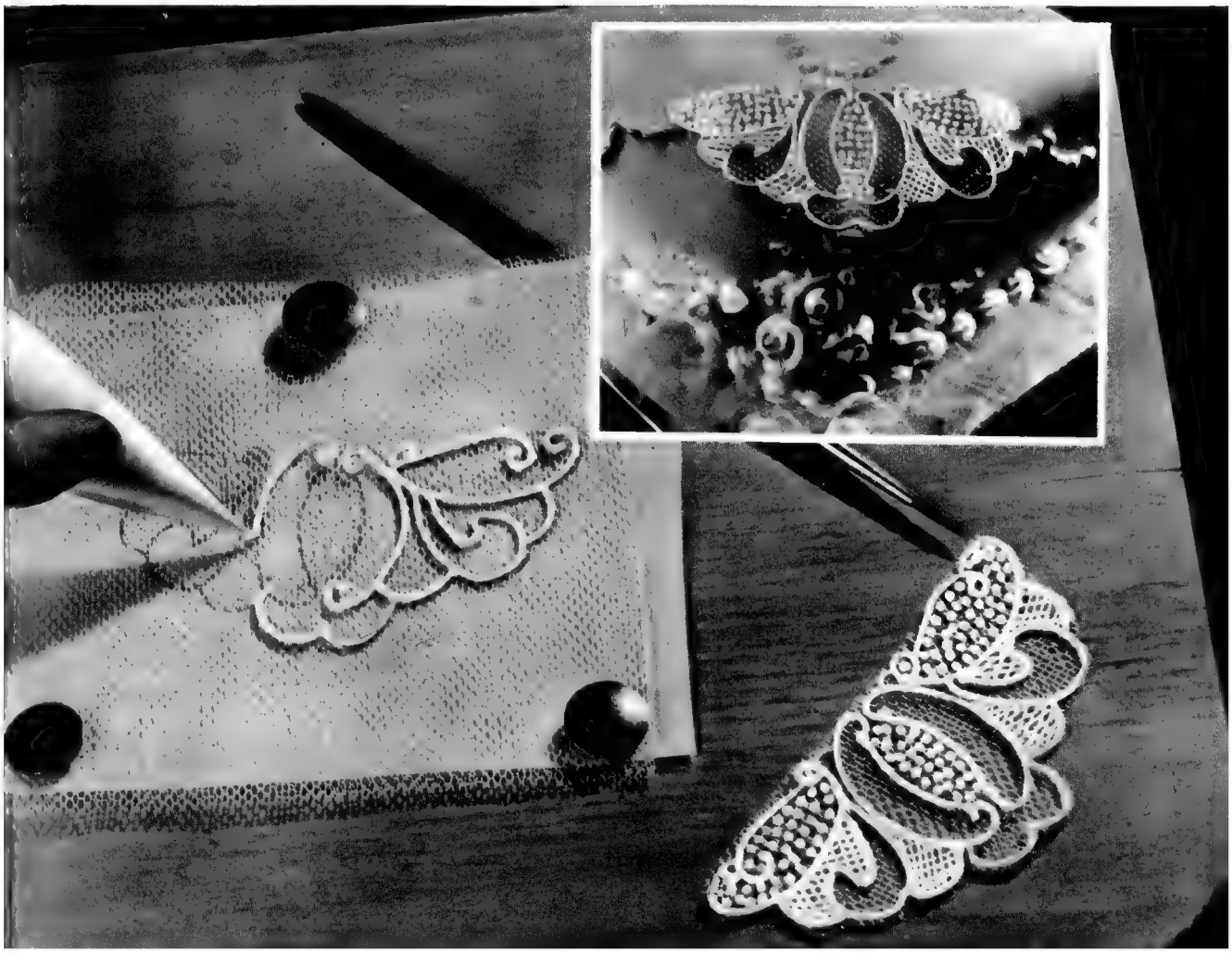
Lace medallions, or "motifs," will add a touch of individuality to a wedding cake iced at home. The lace pattern in the bride's frock can often be repeated in the medallion on a wedding cake, but this should be attempted only when skilled.

Trace or draw the design on a piece of waxed paper, place this paper on a board and pin securely over it a piece of fine net or tulle. Have ready some well-worked icing and a paper, folded icing-bag, or a No. 1 writing tube and waterproof bag.

Outline on the net or tulle the design that has been drawn on the paper. A fine brush will be useful to ease the icing into the curves or corners gently. Fill in most of the open work with dots or lattice and leave until the following day, when it will be thoroughly dry. Lift off the net and very carefully trim round the design with a pair of sharp-pointed scissors.

For curved medallions, as used on corners of cakes, use the same procedure as above, pinning the paper and net on a rolling pin or curved surface. The medallion holds the shape of pin when lifted off.

Medallions: Trace or draw the design on a piece of paper and attach to a board. Secure over this a piece of fine net or tulle. Outline the design on the net with well worked icing through a No. 1 tube. Ease the icing into curves and corners with a fine paint brush. Inset: A medallion applied to a cake.



RAISED LATTICE

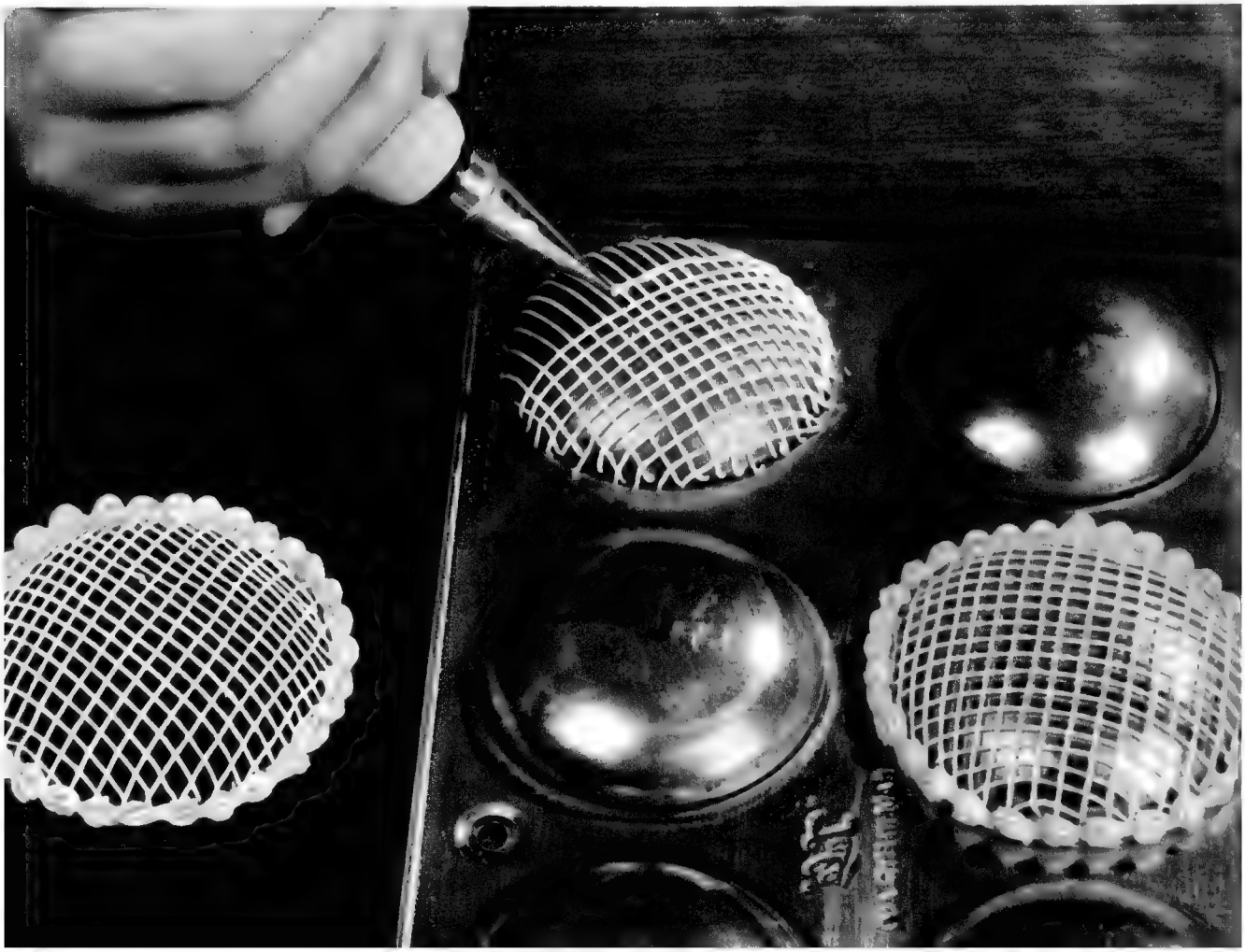
Domes of raised lattice are most effective decorations on a birthday cake or in the centre of single-tiered wedding cakes.

They are made from royal icing piped over a raised surface such as an upturned patty tin or special icing mould, great care being taken that the lattice is free from joins. Should the thread of icing break while it is being piped, lift the whole line off and pipe again.

Grease the surface of the tin or mould with butter or lard. Using a fine writing tube, pipe a lattice design to cover the surface completely. While still soft, trim off any long ends and pipe a shell border around the base of the tin or mould, allowing to become quite dry. The lines will dry out thoroughly if made the day before, and there will be little risk of breakage.

To remove the lattice from the mould, hold the tin over a gentle heat, such as a lighted candle, just long enough to melt the grease, and gently ease the raised lattice from the mould. It is always advisable to make more lattice than required, to allow for accidental breaks when handling.

Raised lattice: These effective decorations are simple to make but are very fragile, so allow for possible breakages. Pipe the lattice over greased patty tins or icing moulds, using a fine writing tube. While still soft trim off the ends and pipe a shell border round the edge. Leave until next day to dry.



Sugar Flower Making

PIPED flowers, when expertly done, lend an air of individuality to cakes. Not only is it possible to match the color of the covering icing exactly, but they permit a greater variety of decorative work as well as a better range in sizes.

The icing should be at the perfect piping stage before commencing to make flowers. It must be beaten and light, so that when the spatula is lifted from the basin the peak of icing stands up in a strong point. The addition of a few drops of acetic acid helps to make it firmer when piped.

It is obvious that flowers such as roses, forget-me-nots, daisies and others cannot be forced directly from a special tube, but that each one has to be built up from separate petals. To do this, a petal icing tube is required. Once the knack of piping petals has been acquired, almost any flower bloom can be executed.

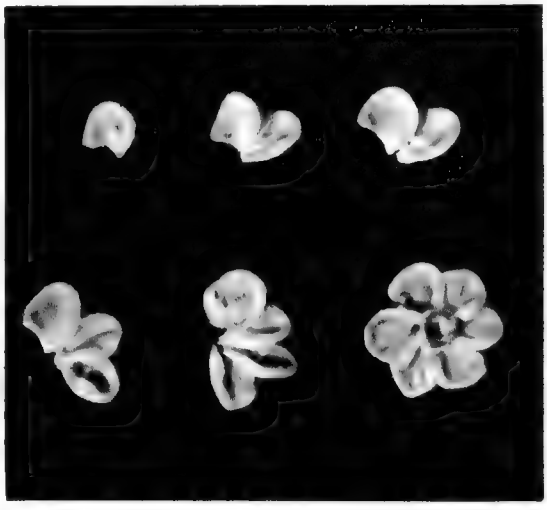
When hand made flowers are to form the decorative theme on a cake, a large supply should be prepared in readiness before the icing is commenced. The colors will then be uniform and the petals of the same texture. Roses are built up on sharpened matches, toothpicks, or the end of a fine brush, while flowers such as daisies, sweet peas, forget-me-nots or jonquils are piped on to the waxed side of waxed paper. They are lifted off when dry and attached to the cake with a small dab of icing. Flowers are always piped with royal icing because of its setting qualities.

NARCISSUS

For the best effect this flower should be piped in white with a lemon or orange centre. Six petals are required, and great care should be exercised when completing the final one to see that the first is not disturbed or damaged in any way.

Commence piping the first petal, using an outward and backward movement. Follow this up with the second and third petals. Now examine the result. These three petals should not take up more than half the circle. If they do the whole effect will be ruined because it will be impossible to pipe the sixth petal in position.

For the centre, take the smallest petal tube or a No. 1 writing tube, and make a circle with yellow icing. The centres are applied when petals have dried slightly.



WISTARIA

Have the icing a good consistency and beaten to the stage when it will hold a stiff peak. Use the petal tube.

Attach a piece of waxed paper securely to a board and form the flowers on this. The illustrations show in detail the successive steps in making wistaria.

Begin at the tip of small end of the bloom, and, holding the bag in an upright position, pipe the first petal. It should not be more than ¼in. in length.

On either side of the first petal pipe another. Lift the tube after each petal.

For the third row make three petals. Each petal should overlap the ends of those which made up the second row.

The last row should have four petals. Allow the flowers to dry overnight. Lift them off the paper and place on the cake with a dab of icing, point end down.

Add leaves and tendrils when wistaria is position on the cake.

SWEET PEA BUDS

These simple little flowers are useful for side decorations on a wedding cake. They are quickly made and may be piped directly on to the cake, or on waxed paper and lifted off when dry. Any pastel colors are suitable for the petals, but add a touch of green to each to represent the calyx.

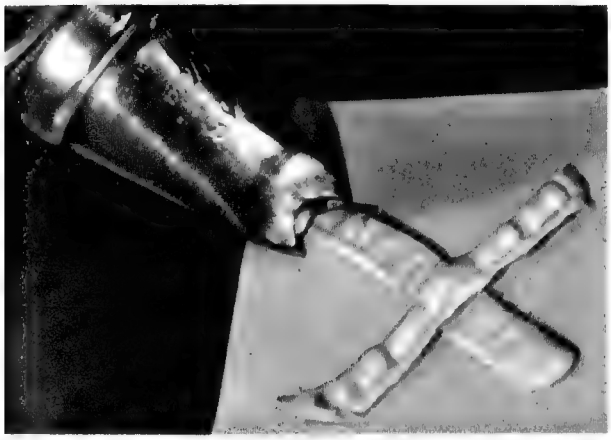
The tube is held in an upright position, turned on its side, to give a high, thin stroke. Make one such centre stroke no longer than ¼in. in length. Follow this with two more, one on each side, with the tips a little lower than the centre petal. Change to green icing, and add a touch at the base of each to complete the bud.

CHRYSANTHEMUMS

For heavier design the piped chrysanthemum will add interest to decorations. Use two colors in royal icing, placed in separate icing-bags. Have the icing slightly stiffer than that required for roses. As a flat base for piping is required, it is suggested that a screw-topped jar be used. Cut small pieces of paper for each flower, and use a No. 38 petal tube.

Have one bag each of light and dark icing. Using the light icing first, press out four petals in the shape of a cross. Begin each petal at the centre. Lift the tube at the ends to raise the points. Starting again at the centre, press out eight more petals, radiating in a circle. To keep the ends of the petals raised lift the tube from the paper, and press the icing at the same time. Change to darker icing. Make layers of petals, placing each one between the petals of the previous layer. Continue until the centre of the flower is filled.

When flowers are quite dry, lift off carefully and arrange artistically on the cake. Sprays of leaves and stems of green royal icing will complete the design.



1. Chrysanthemums: Using a No. 38 petal tube and the light-colored icing, press out four petals.

2. Still using light icing, press out eight more petals, starting at the centre and radiating them.

3. Change to dark icing and make layers of petals, placing each between petals of previous layer.

4. When the flowers are quite dry, lift them off carefully with a knife and arrange on the cake.

SWEET PEA FLOWERS

Sweet peas are best piped on to waxed paper. Use a petal tube. Three movements make up the flower. Hold the tube almost flat on the paper and pipe the back petal. This is a three-quarter circle. Shake the tube lightly as it is turned to give a curly effect. Follow this with the second petal piped in the same way on the inside of the first. The centre is added with an up and down movement. Allow to dry and add the green calyx when the flower is in position on the cake.

THE BRIAR ROSE

This flower consists of five petals, each with an edging of pink shading to white on the inside. Use the petal tube, place it in position in the bag, then, with a knife, line the inside of the bag with pink icing. Complete filling the bag with white icing and seal in the usual way.

Pipe the petals in an outward and downward movement, pausing in the middle of the movement to give an indentation on the outer edge. Five petals will be easier to manage than the six required for the narcissus, but the join must be neat.

When the petals are dry, make a circle of dots in a contrasting color for stamens.

FORGET-ME-NOTS

This type of flower is probably the simplest of all the sugar flowers to make at home. The No. 1 writing tube is used, but for very tiny flowers, No. 0 is preferable.

Each flower consists of five small dots of icing, piped in a circle with each dot barely touching the next. They may be piped on waxed paper, or directly on to the cake. The centres, in a contrasting color, are added after the circle of dots has dried. (Illustration, top of facing page.)

PANSIES

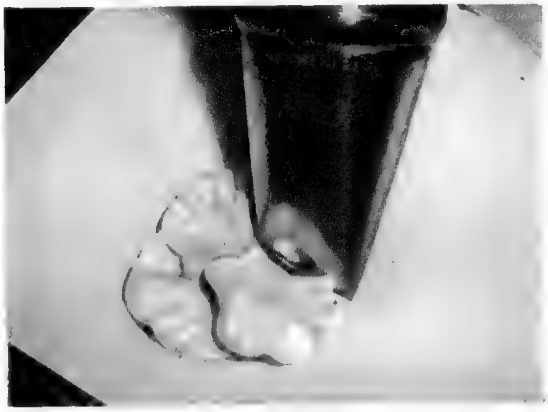
Cut a small square of waxed paper (about one inch square) and attach it to the board with a dab of icing to keep it in position while the work proceeds.

Holding the petal tube, with its concave side uppermost and the thick end pointing down, make the first petal, using an out and return movement. Turn the board slightly back and pipe the second petal just overlapping the first. Now pipe the third petal, which will slightly overlap the first petal on the left side. Revolve the paper backward and pipe the fourth petal, opposite the third and slightly overlapping the second. The fifth and largest petal is now added. This joins up the third and fourth ones. (See facing illustrations.)

Pipe a spot of contrasting colored icing for the centre. For variegated effects in the pansies, two colors may be placed in the icing bag at the same time, in the manner described for briar roses.

Forget-me-nots are probably the simplest of all piped flowers to make, but they give an effective finish to a cake, whether used on their own or in combination with other decorations as shown above.

1. *Pansies: Using two-toned icing and a petal tube, press out first petal on a paper-topped support.*



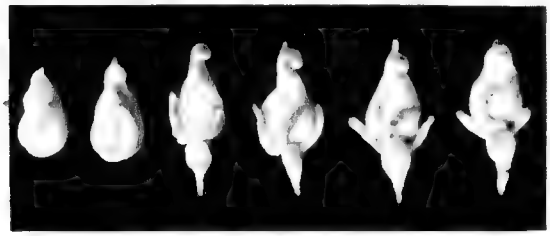
2. *The second and third petals overlap the first on either side, and the fourth overlaps the second.*

3. *The last petal, overlapping the third and fourth, is larger; turn paper as the icing squeezes out.*

4. *Use a paint brush and food coloring for flower centres; allow to dry before lifting from paper.*

ROSE BUDS

Small rosebuds piped directly on to the cake will be found most useful. They are made with a No. 1 and No. 2 writing tube. Pastel pink, lemon or apricot buds with pale green calyx and stem look best.



Use the No. 2 writing tube for the first movement, making a pointed bulb. With the same tube and icing pipe an S-shaped scroll on top, commencing at the pointed end of the bulb. Change to green icing and a No. 1 writing tube and make a small bulb at the base of the bud. Follow this with three small strokes, one in the centre and the remaining two on either side.

ROSES

Of all the piped flowers used in cake decorating, probably roses are the most popular. With a petal tube, each flower is built up in royal icing, petal by petal, round the end of a pointed stick or match.

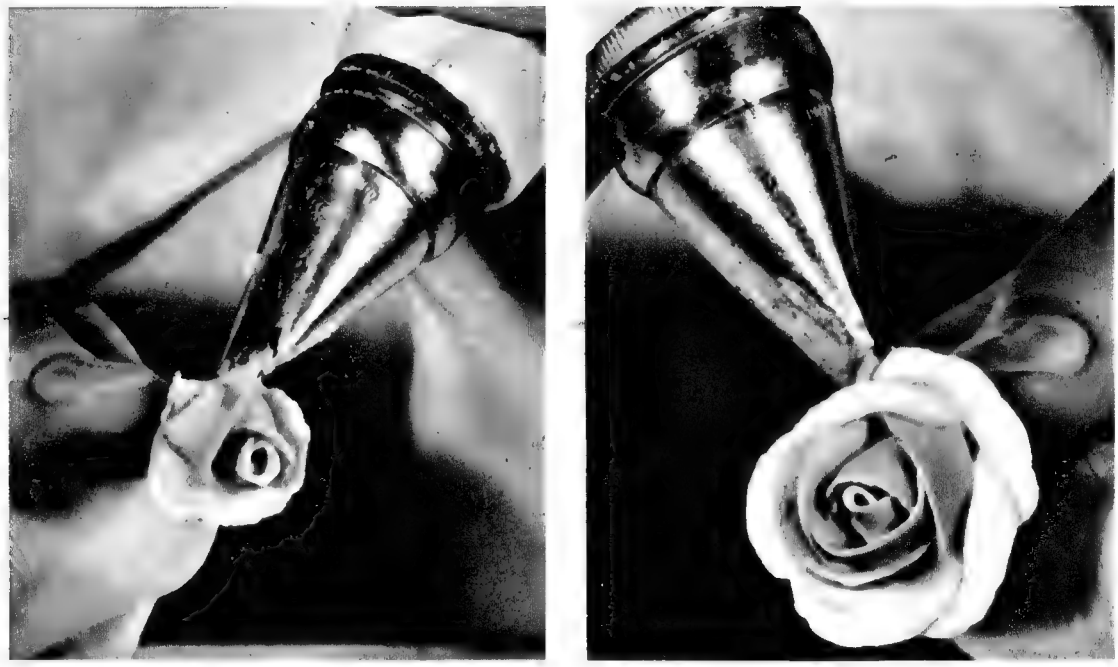
It is important that the royal icing used be at the right degree of stiffness, well worked, and firm enough to hold its shape when lifted on a spoon. It should not be so dry, however, that the edges of the petals break when they are piped.

The roses may be piped in one color; with deep colored centres and lighter outer petals; or with two tones in each petal. Only one icing-bag is required for the first type; for the second, two are needed, and for the third, the two colored icings are placed in the one bag together.

The bud-shaped centre is piped first. Hold the stick in the left hand, and the tube in the right with the end pointing down. Circle the stick twice with icing.

Make three petals round the bud. For these, hold the stick in the same position, and, beginning at the base, pipe in half circles, overlapping the previous petal as the stick is turned. If making two-toned roses, the bud and these first three petals are made in the darker color. Change to the lighter one before proceeding.

Pipe five more petals round the bud, turning slowly as the icing is piped. Keep the stick in the same position, and use a half circle motion. When removing finished roses from the stick, it is a good plan to have a piece of cardboard ready, with $\frac{1}{4}$in. slits on the edge. Place the stick in a slit, gently ease the rose off, and put on waxed paper until quite dry.



Roses: Make bud-shaped centre (facing page) by squeezing dark icing round a pointed stick to circle it twice. Above, left: Still using dark icing, begin at the base and pipe three petals in half circles, each overlapping the previous one as stick is turned. Above, right: Change to light icing and pipe five more petals similarly. Below: Remove roses from stick as shown, place on waxed paper when nearly dry.

Moulded Flowers

FLOWERS modelled from fondant paste, almond paste, or from the special modelling-paste recipe in the section *Types of Icings,* give an original touch to cakes decorated at home. But care and patience are needed to achieve success. The best plan is to study the formation of the real flower to be modelled, or to copy it from a colored illustration in a gardening book or on a seed packet. In this way, the right shape and number of petals are assured.

Make up the icing and color as desired. When the paste is not in use, keep it in a screw-topped jar or covered basin.

Basket of moulded flowers: It is possible to mould flowers from almond, fondant or modelling paste so that they appear almost real. Painstaking study of the subject moulded is needed to obtain perfection.

NARCISSUS

This flower is made up of two sets of three petals, each petal having a ridge down the centre. They are made by moulding tiny pieces of the modelling paste in the fingers, and placing one set on top of the other, as shown in the illustration. Using the end of a paint brush, or a

wooden skewer, press the centres together. Now color some paste to a deeper yellow and form a small cup for each flower. Brush the back lightly with water and place cup in the centre. Allow to dry.

Using some bright yellow or orange coloring, brush the tip of the flower cup.

LILIES

Moulded in pure white icing, with a yellow centre spike, or in lemon yellow with a green spike, these lilies are most effective and really easy to make.

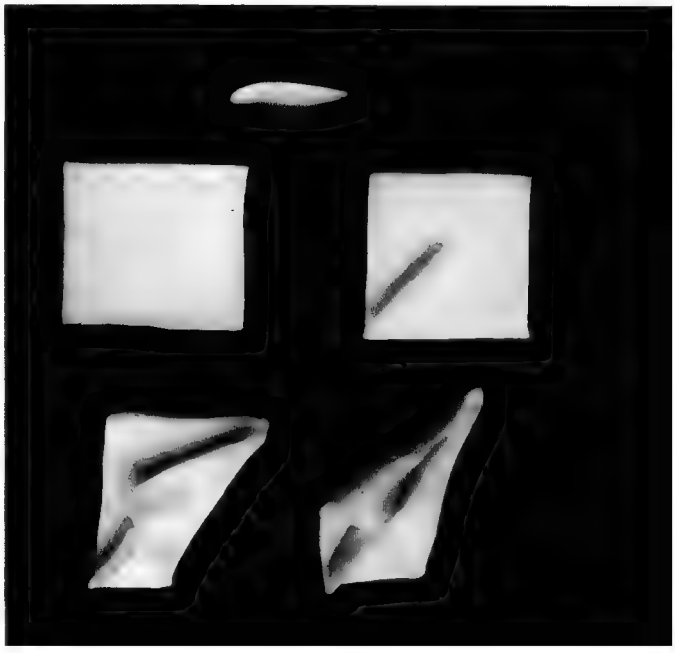
Dust a board lightly with cornflour or icing sugar, and roll the paste very thinly. Cut into 1in. squares. Color some more modelling paste and make thin rolls about the thickness of matches for the centres. Place a centre diagonally on the square of white paste and roll up into a cone shape. Press the pointed end of the cone to anchor the spike, trimming off any excess paste with a pair of scissors.

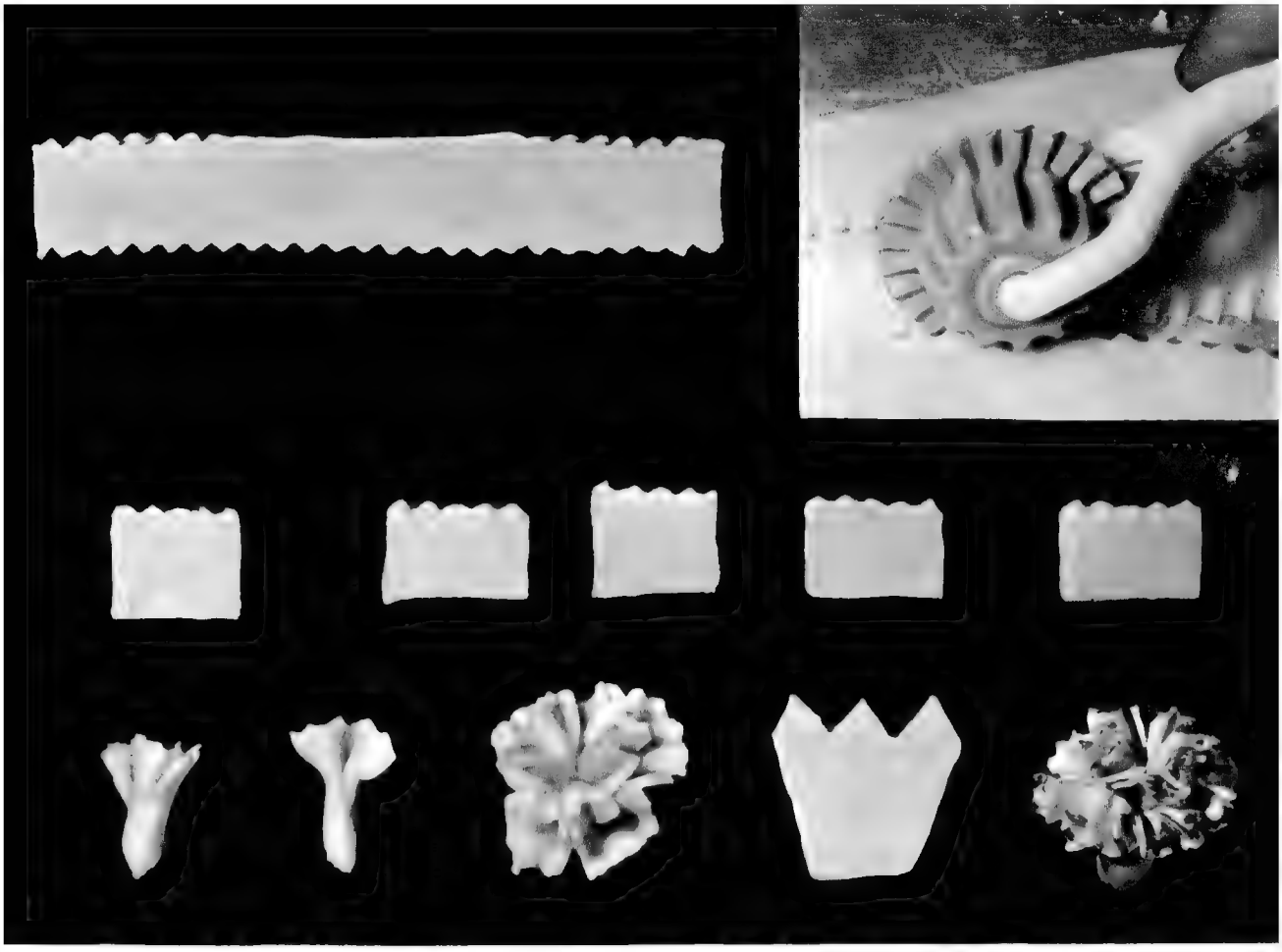
GERANIUMS

Geraniums are probably the easiest of all flowers to mould from modelling paste. Each consists of five petals, all uniform in size, and finished with a spot centre of royal icing through a No. 1 writing tube.

Make five round, flat petals. Pinch each one at the base, and join them by

pressing the bases of all with the fingers. Cut away any surplus icing from the back with a pair of scissors. Place the flowers on a flat surface and open out the petals, using a skewer or the end of a paint brush. Liquid coloring, applied with a fine brush, gives a more interesting effect.





Carnations: The photographs above show in detail the stages in making moulded carnations. A pastry cutter is used for serrating the edges. Use two shades of paste, one pastel and the other leaf-green.

CARNATIONS

These flowers are made from thinly-rolled pieces of modelling paste. Use a pastry cutter for serrating the edges. Have two colors in the paste, one a pastel shade and the other leaf-green.

After rolling the paste very thinly, cut it into a strip about ¾in. wide. Now cut this strip into pieces 1in. long. Nine 1in. pieces are required for each carnation. Take three pieces of paste, pinch the straight edge and frill the serrated one. This makes the centre of the flower. Now take the pieces for the outside petals, pinch as for the centre, and arrange them around the base of the first three petals. To make the outside petals adhere to the centre, brush lightly with either egg white or water.

Roll the green paste thinly, cut a small piece with pointed edges, and wrap round the base of the flower. Allow to become dry and set, then, with a fine brush, and using food coloring, tint the tips of the carnation to give a variegated effect.

GLADIOLI

Gladioli flowers have six petals. These are arranged in sets of three. Take a small piece of modelling paste and mould into the petal shapes. Dampen the ends lightly with water and arrange three in a triangle formation. Now lay the remaining petals at the back of the first, arranging each one

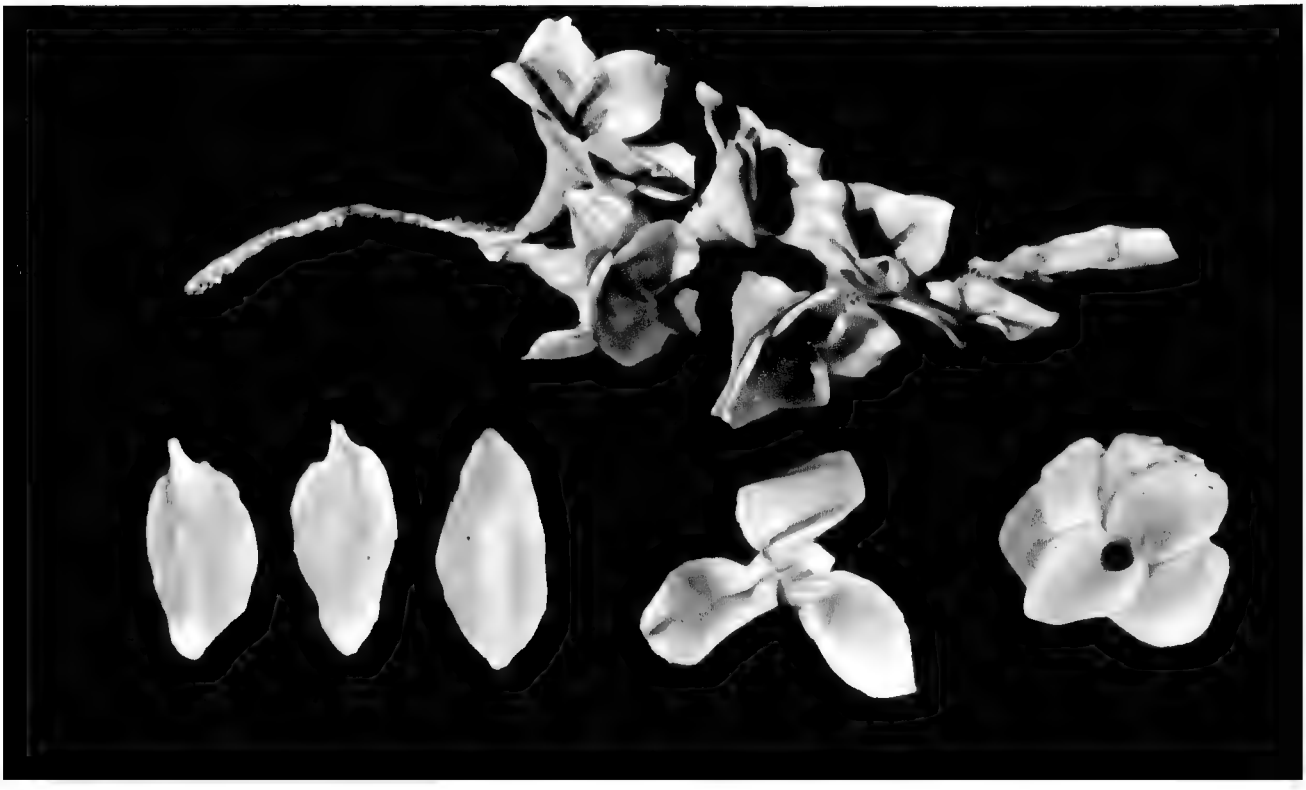
so that the six points show clearly. Take a small pointed stick (a wooden skewer will do) and press it into the centre of the flower. This hollows out the centre and gives the bloom the correct shape. Pinch the paste at the back to form a cone, and place on one side to dry.

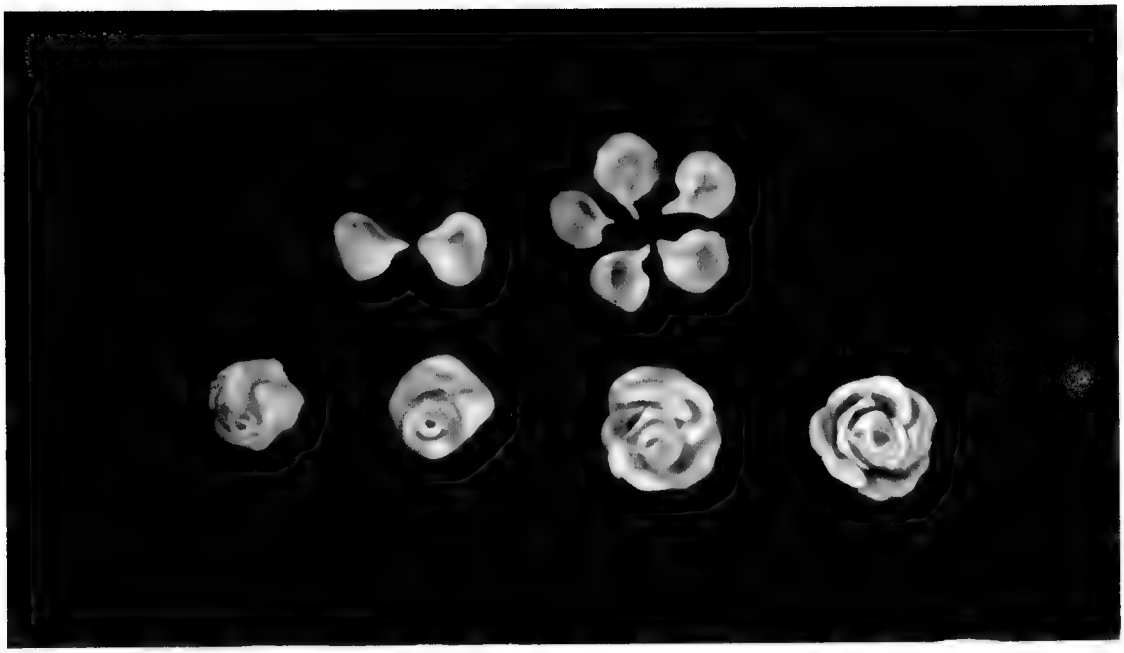
Color the inside of each flower by brushing with a little vegetable coloring on an almost dry brush. Attach the blooms to a piece of covered florist's wire with icing.

SWEET PEAS

The sweet pea is an easily moulded flower. It consists of three parts. The larger, flat petal, with a slightly fluted edge, goes at the back. A small petal of the same shape is moistened with a little water and placed over the first. The flower is finished with a thin piece of paste, lightly folded in two, plaeed in the centre. Use some royal icing in green coloring for the calyx at the base of each flower.

Gladioli: Six petals are required for a flower. Three are arranged in a triangle, and the others placed at the back so each point shows clearly. The centre is hollowed out and the back pinched into a cone.





Roses: The photograph above shows stages in making moulded roses. They may be made either in one color or two-toned with darker centres. Below: Moulded roses, combined with forget-me-nots, on a cake.

ROSES

Color the paste to the desired shade. Take a small piece and work in the fingers until it is paper-thin. Roll this to make the centre. From another piece of paste make two petals, shaped likes those of a rose, and place one on either side of the twisted centre. Mould five more petals and overlap these round the last two. With a pair of scissors, cut off any surplus paste from the back of the flower. Place on waxed paper to dry. For two-toned roses, use a darker colored paste for the centre, and light tones for the outside petals.

MODELLING FRUIT AND VEGETABLES

The best medium to use for modelling fruit and vegetables is almond paste, or marzipan. They hold their shape better, and are easier to handle than when made from fondant paste.

Before commencing to mould the paste into a shape, the hands should be dusted with either cornflour or sifted icing sugar. For best results, do not color the paste before moulding. Brush the colorings on with a fine paint brush when the fruits are thoroughly set. It is best to mould them one day and color the next.

Moulded vegetables: To make vegetables appear life-like, real ones should be used as models. Mould from untinted almond paste, and allow to set thoroughly before painting with food coloring and a fine brush.

FOR ROYAL OCCASIONS
See page 85

Special Celebration Cakes

THE previous chapters of this book have dealt with the equipment necessary for cake decoration and the various processes involved. If the reader has mastered the technique of making the designs and flowers already described, the application of them to cakes is a simple matter.

This chapter deals with a variety of cakes for festive days, such as birthdays, Christmas, New Year, engagement or christening parties. Wedding cakes, children's party cakes and small cakes are each treated in a separate chapter.

The first few cakes given are described in great detail with photographic illustrations of the various stages of work. Others follow more briefly with photographs in black and white and color, showing the final appearance of each cake. As skill is attained in icing, all kinds of original designs may be attempted, as well as variations on those in the following pages.

Rose and Star Cake: Below is a square variation of this cake which is described fully in the next and following pages. A simple design for the beginner, it is also illustrated in color on page 19 (Plate 5).

ROSE AND STAR CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with 1½lb. of smooth fondant icing, place on one side and allow to dry.

Outlining a star with a writing tube and flooding it with soft icing makes a pretty centre for a cake. Draw the star shape on a piece of greaseproof paper and transfer on to the cake. This is done by pricking the outline with a pin or very fine skewer.

Using a No. 1 writing tube and some royal icing, outline the star. Allow to dry. Soften some pastel-colored royal icing with lemon juice and flood the star, using a No. 2 writing tube. Ease the icing into the corners with a knife or the tip of a brush.

When the flooding icing is dry, arrange a circle of roses and leaves in the centre of the star and edge the outline with a shell pattern through a fine writing tube. Festoon the sides of the cake with roses, leaves and trails, and shell-edge the bottom where the cake joins the board.

1. Rose and Star Cake: Draw a six-pointed star on a sheet of paper and use this as a template for the design. Hold it on the centre of the cake and prick out the shape with a skewer.

2. Remove the template and outline the star with royal icing through a No. 1 writing tube. For a better finish, use two strokes for each point. Allow to dry thoroughly before proceeding further.

3. Color some royal icing a delicate shade and soften it with a little lemon juice. Flood the star with this through a No. 2 tube. Bring the icing right into the points with a knife.

4. When the flooded star is dry arrange a ring of roses in the centre and ornament them with leaves piped in green. Using a No. 1 tube outline the star with icing a darker shade than the flooding.

Birthday Book Cake: The photograph above shows how the cake is cut to shape. The finished cake, below, is illustrated in color on page 17 (Plate 1).

BIRTHDAY BOOK CAKE

Make a ½lb. light fruit cake or madeira (see *Basic Cake Recipes* at end of book) in an oblong tin 11in. x 7½in. x 1½in. Cover with 1½lb. fondant and allow to dry.

Place the cake on a prepared board and cut a V-shaped wedge down the centre to make it look like an open book. Now cut the sides in a slightly sloping fashion to represent the pages. Cover the cake with fondant icing, allowing it to extend half an inch all round. Trim this neatly to represent the cover of the book. Before the fondant icing has set, take a fork and mark the tapered sides to resemble edges of the pages. When dry, these pages may be outlined with a fine brush which has been dipped in Parisian essence.

Have ready a quantity of royal icing. Color as desired and write a greeting on the open book. Using a fine writing tube or a star tube, make a thin shell pattern where the icing joins the board. Finish the cake with a decorative spray of sugar flowers and leaves. A gay piece of ribbon may be used for the bookmark.

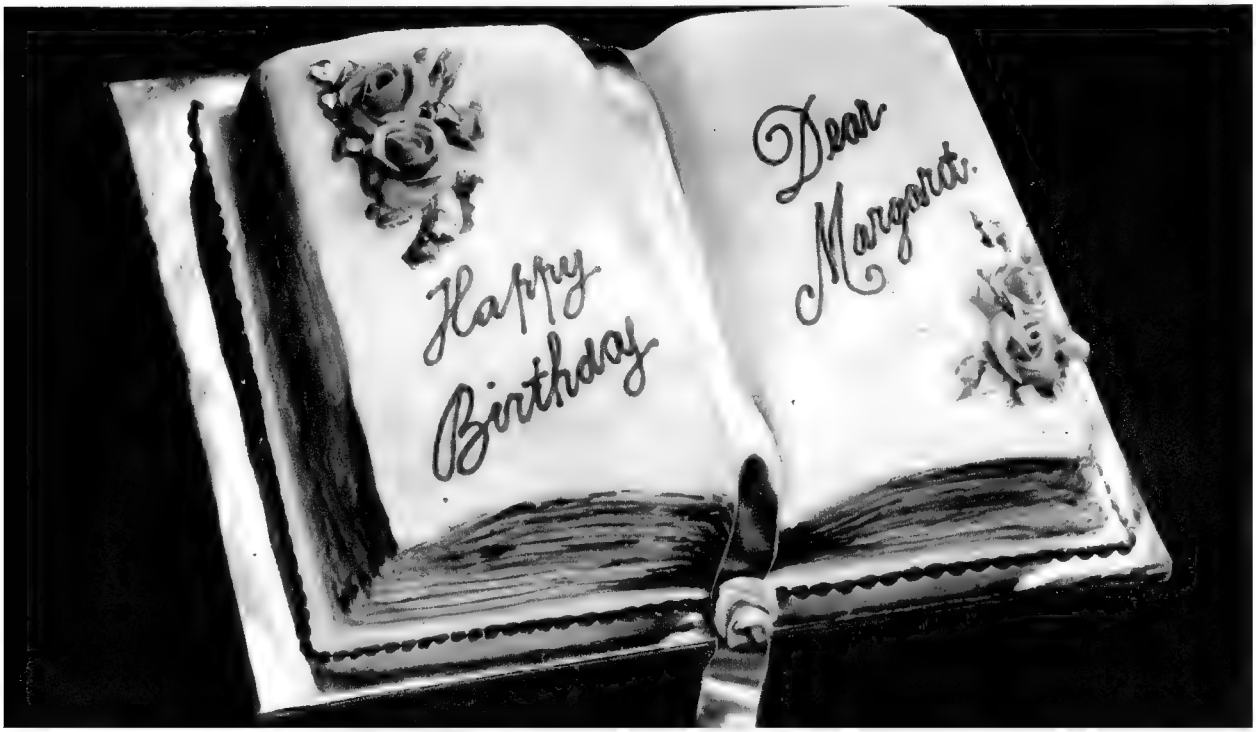


Plate 15 (above): Candle Birthday Cake; description on page 80.
Plate 16 (below): Geranium Birthday Cake; described on page 80.

Plate 17 (opposite): Grape Design; full description on page 76.
Plate 18 (above): Two-Heart Engagement Cake; described page 81.
Plate 19 (below): Twenty-first Birthday Cushion Cake; see page 81.

Plate 20 (opposite): Stork Christening Cake; described page 78.
Plate 21 (above): Umbrella Engagement Cake; described page 82.
Plate 22 (below): Bon Voyage Cake; described in full on page 85.

Plate 23 (above): Santa in the Chimney, described page 82; Christmas Greeting Cake, page 131; Christmas Tree Cake, page 131.
Plate 24 (below): Christmas Stocking Cake; description page 83.
Plate 25 (opposite): Christmas Candle Cake; described page 83.

Merry
Christmas.

Plate 26 (above): Lantern Christmas Cake; described on page 84.
Plate 27 (below): New Year Cake; for description, see page 84.

BUTTERFLY CAKE

Make a foundation cake (see *Basic Cake Recipes* at end of book) in a low-sided 9in. square tin. Prepare 1lb. each fondant and warm icing and one quantity of royal icing.

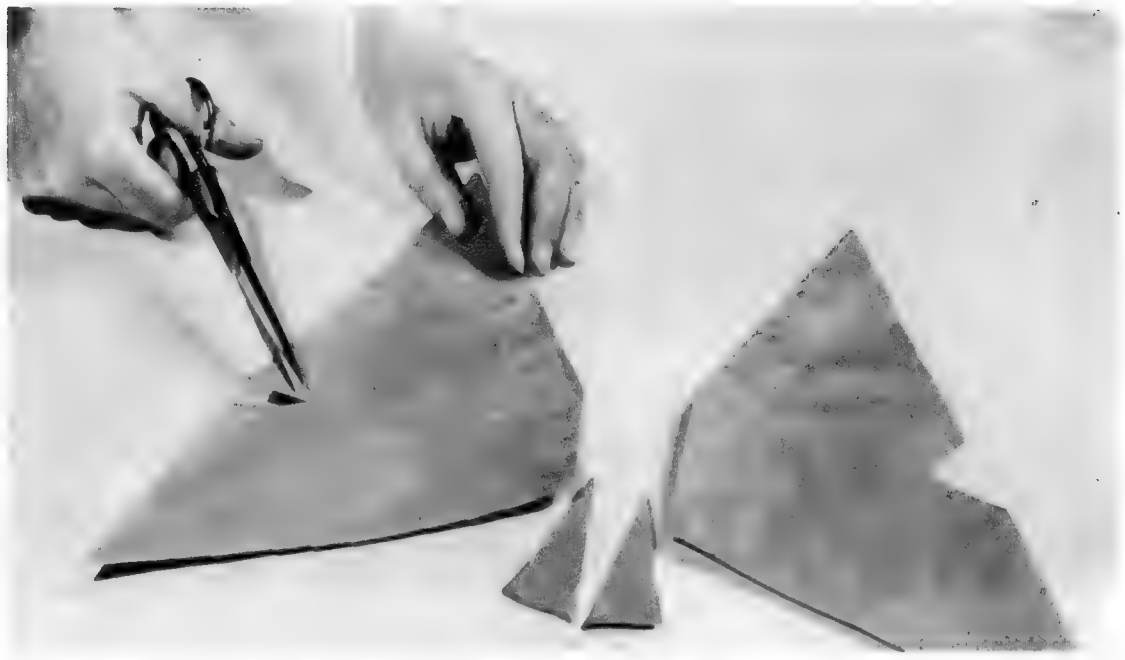
Place the cake on a board, right side up, and cut in halves diagonally. Turn the pieces so that the long sides of the triangles face the outside, and cut a pattern from one half in brown paper. Measure 3in. on the square corner of this pattern and cut off in a wedge. In the centre of the longest side cut a 1in. wedge, or notch. If desired, this wedge may later be used for the butterfly's antennae. Place the paper pattern on the cake and cut out the shape.

Now cover each wing with a thin coating of fondant icing. The 1lb. mixture will be sufficient for the two wings. Allow to become firm and dry before decorating.

Place the royal icing, colored to taste, in a paper bag with a plain tube. Arrange the two wings on a wire cooler and quickly pour the warm icing over, smoothing with a knife if necessary; while the icing is still warm and soft, pipe straight lines of royal icing at regular intervals over the surface (see illustration). Now quickly draw a knife through the icing, alternating its direction with each stroke. This will give the lace effect on the butterfly's wing. Do the same on the other wing.

Allow the wings to dry before lifting them on to a serving plate or board, and then join them together with brown royal icing. Use a jube-jube sweet for the head. Two pieces of twisted wire (or pipe cleaners) form the antennae, or else use the pieces cut out of the cake when shaping. They should be iced to match the wings. Finish the cake with a shell edge in royal icing round the base of the wings.

1. Butterfly Cake: Place the cake on a board and, with a large knife, cut it diagonally in halves to represent the wings of the butterfly. This cake is illustrated in color on page 18, Plate 3.



2. *Cut a piece of paper the same size as the cake and halve it diagonally. From the top corner of each triangle cut a 3in. wedge, as shown above, and from the side directly opposite a 1in. wedge.*

3. *Lay the paper pattern on the cake and, with a sharp knife, cut it to correspond in shape. Smooth away any crumbs. Brush the surface with white of egg so that the fondant icing will adhere to it.*

4. Coat the wings with a thin layer of fondant icing, and allow to become firm and dry before decorating. Arrange them in position on a wire cooler and pour the warm icing quickly over them.

5. While the icing is warm, pipe across it straight lines of royal icing, regularly spaced (see also next illustration), and quickly draw a knife through them, alternating direction with each stroke.

6. *Each wing is decorated separately as speed is essential in blending the royal and warm icings before they have had time to set. The wing decorations may be varied in color according to the taste.*

7. *After the wings have dried, lift on to a serving plate and join together with brown royal icing. Use a jube-jube sweet for the head and pieces of twisted wire or pipe-cleaners for the antennae.*

THE PARTY HAT CAKE

Make a ½lb. foundation cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin, and small pudding basin. Make 1lb. fondant.

This decorative piece of cake millinery would be perfect for a shower tea for the bride-to-be, or for a spring party. No special moulds are required. For the brim, use an 8in. round sandwich tin, and for the crown, a small pudding basin.

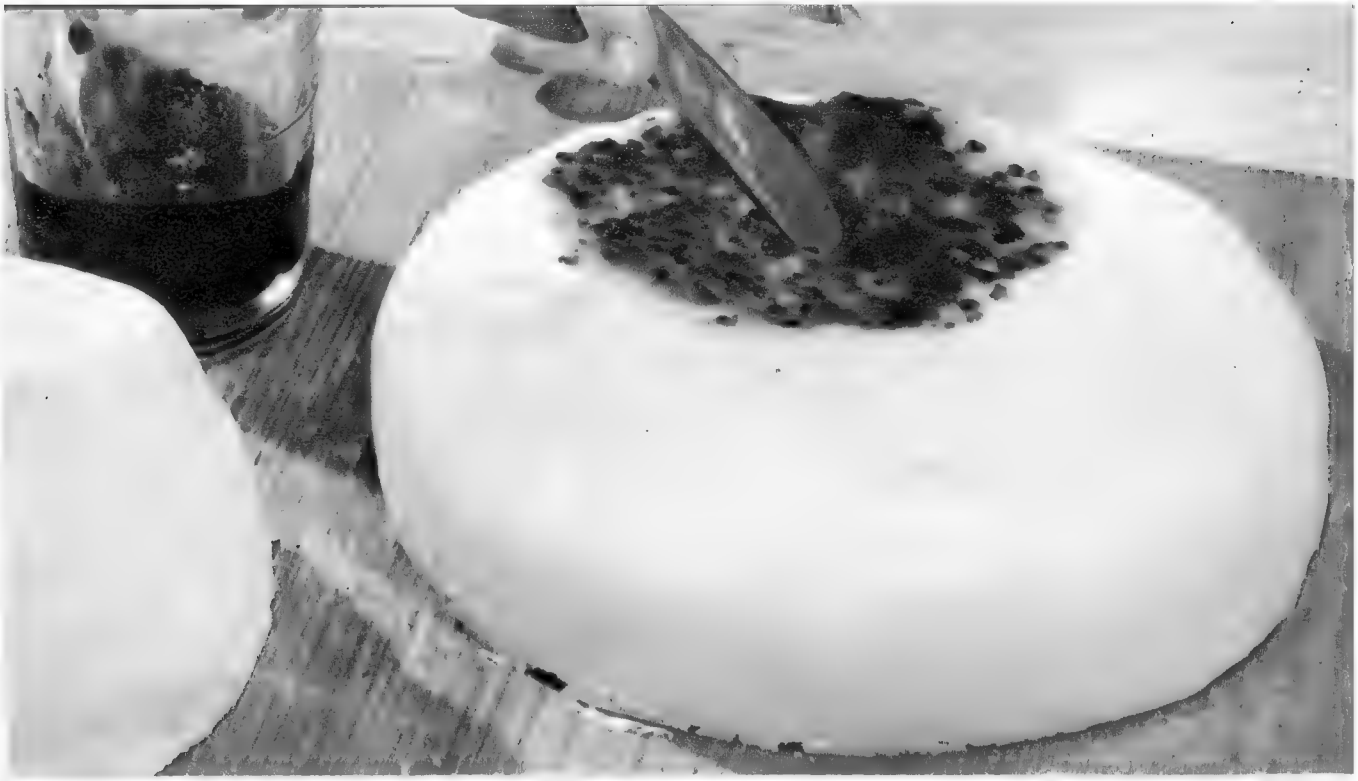
Make up ½lb. foundation cake mixture. Put sufficient of it in the round tin for a cake 1in. high when cooked. Cook the remainder in the greased pudding basin. Leave until the following day.

Have the fondant icing ready and use it to cover both the cakes. Spread a thin layer of jam on the brim where the crown is to be placed and arrange it in position. Place on one side and allow to set.

Now make a two-egg royal icing mixture and tint to the desired shade. Spread with a broad-bladed knife over the entire surface of the cake. Allow to set before attempting to add the trimmings.

Decorate the hat with roses, modelled from modelling paste, ribbon and royal icing through a basket weave tube. The lavishness of the decoration is a matter of personal taste. A posy of fresh flowers could replace the moulded ones; these give the hat a very realistic appearance.

1. The Party Hat Cake: Trim the cake which was baked in a pudding basin and brush away any crumbs. Put both cakes on a wire cooler. This party novelty is illustrated in color on page 20, Plate 7.



2. *Coat the cakes with a thin layer of fondant icing and allow to set. Spread jam lightly on the flat cake, which represents the hat's brim, to cover the area where the other cake is to be placed.*

3. *Place the crown in position, so that the brim is wider in the front than at the back, and completely cover both cakes with pastel-colored royal icing. Smooth quickly with a broad-bladed knife.*

4. Pipe two rows of shell-edging round the brim of the hat, and allow to dry. Use a ribbon-band for trimming the join between crown and brim, and decorate with posies of real or moulded flowers.

BUTTERFLY GARDEN CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with smooth fondant icing and allow to dry.

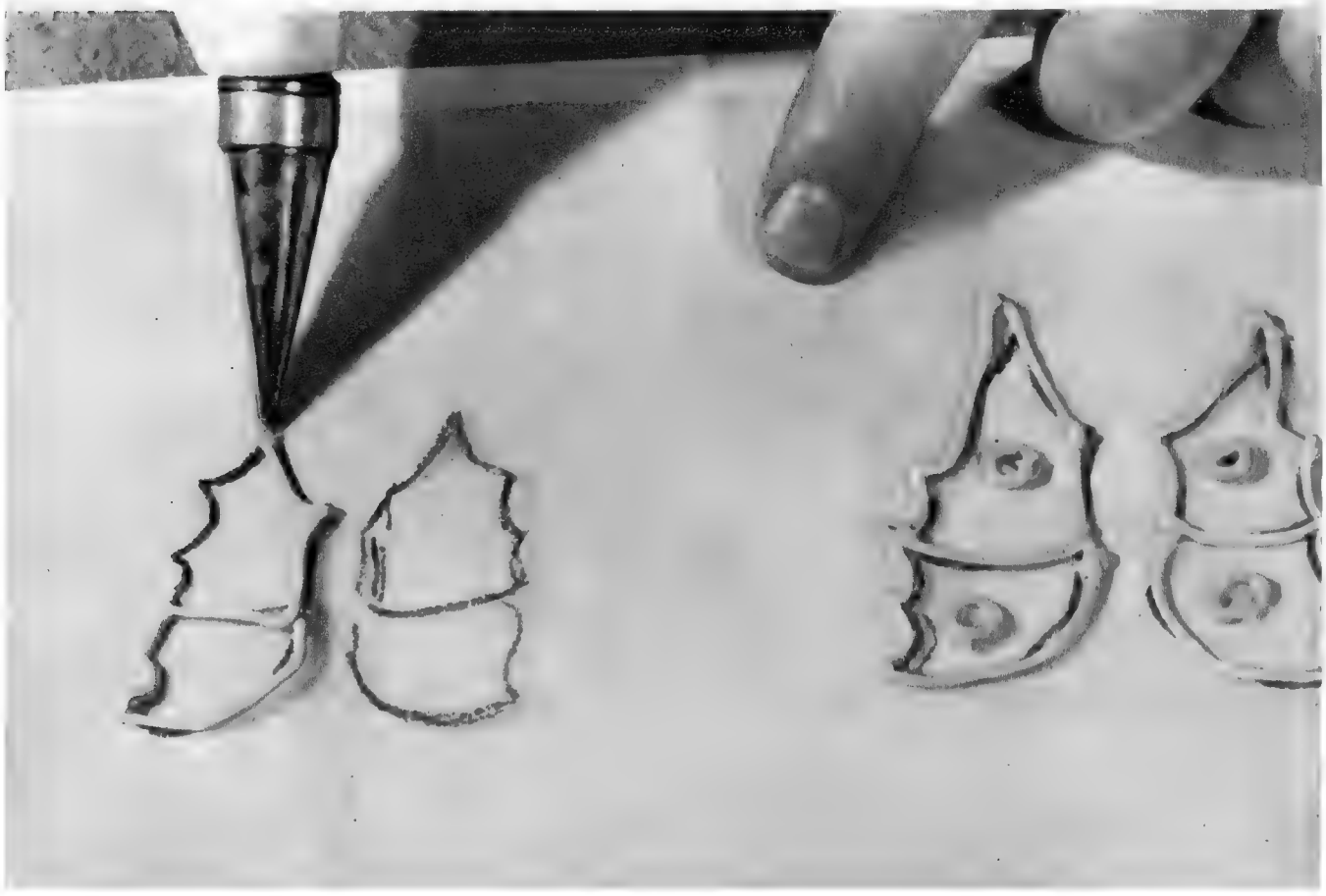
Gaily-colored butterflies add charm to iced cakes. Endless variations may be introduced in shapes, sizes and colors.

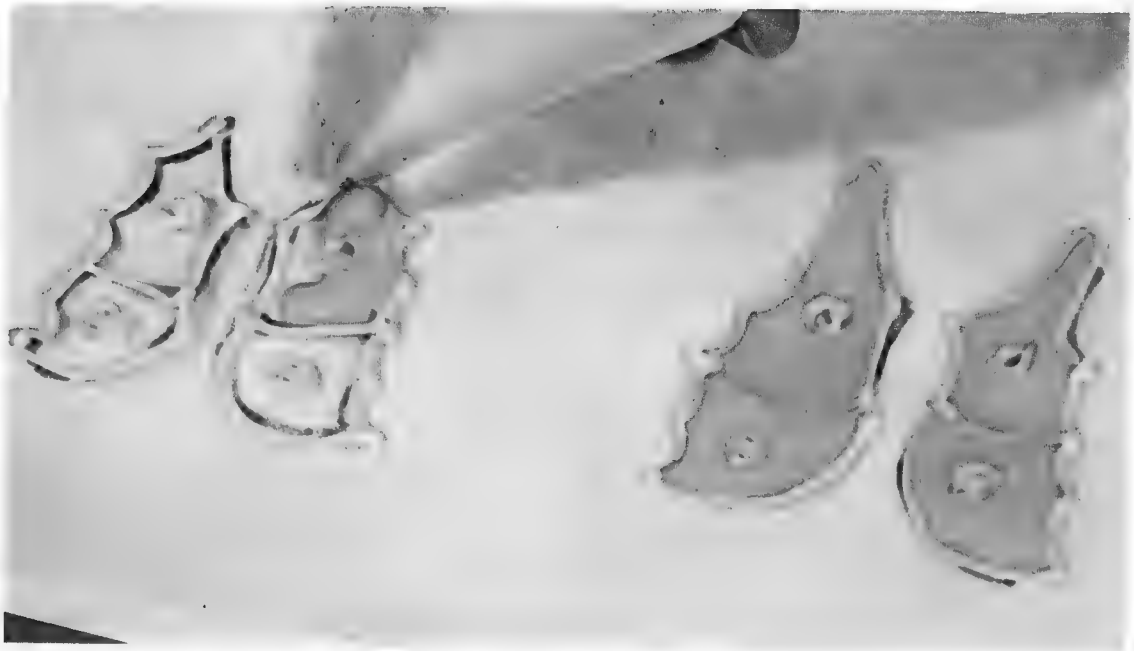
Each wing of the butterfly is made separately. Draw or trace the outline on a piece of waxed paper. Using a fine writing tube or a paper funnel with a fine opening, outline the shape in royal icing. Now thin down some royal icing with water or lemon juice. Place in another bag. This bag should have a larger opening than the one used for outlining. Completely cover the inside of the shape with soft icing. A small brush will help in easing the icing into the corners. Leave over-night to dry.

Remove the wings carefully from the paper (see illustrations). Now, using royal icing through a No. 2 writing tube, pipe a three-part body. While this icing is still soft, place the wings in position and hold for a few minutes to keep upright. The antennae of the butterfly may be piped in with royal icing or painted with a fine brush dipped in Parisian essence.

Using brown royal icing, pipe a fence on the top of the cake, and scallops round the sides. Mount moulded flowers against the fence. On the cake shown here hollyhocks and geraniums were used. Shell-edge round the base.

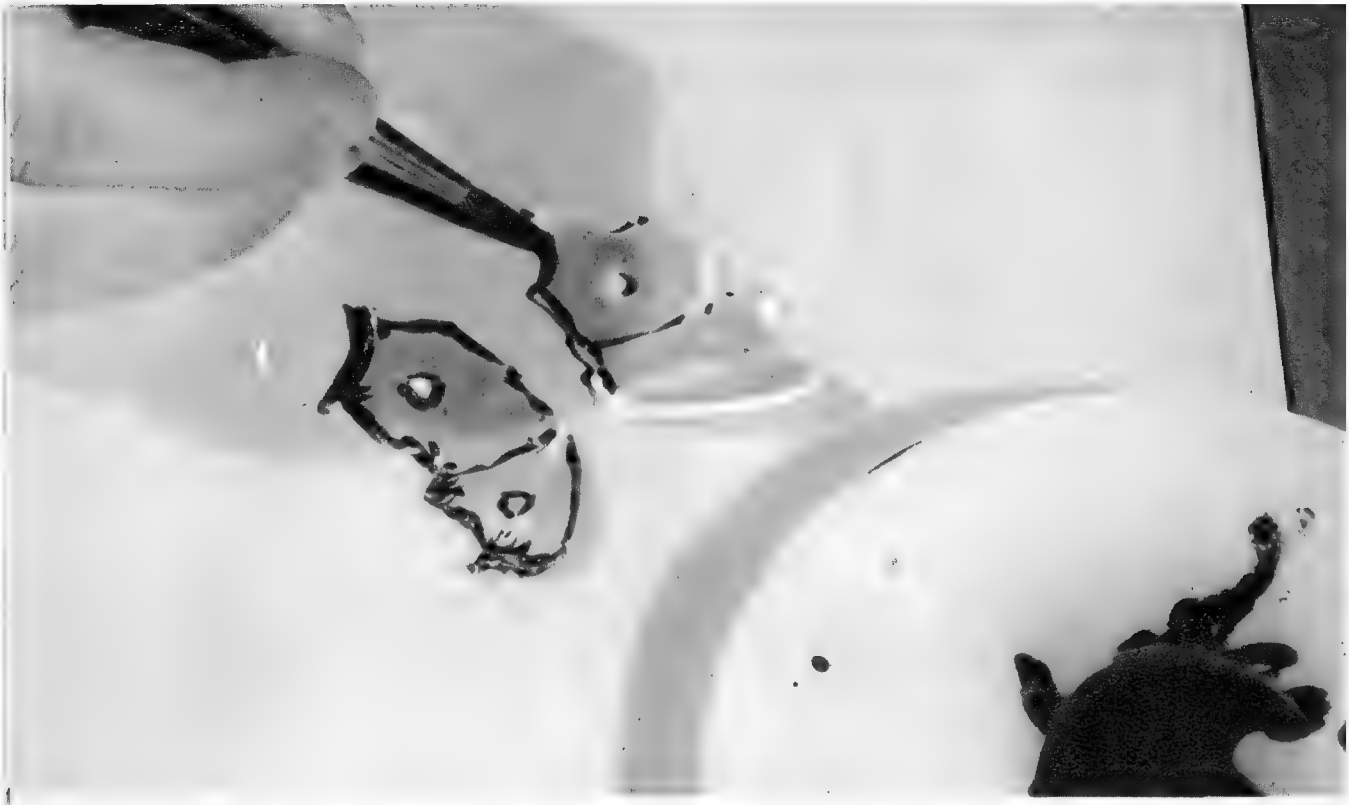
1. Butterfly Garden Cake: Trace the shape of a butterfly on to a piece of waxed paper. Outline with royal icing through a fine writing tube. This cake is illustrated in color on page 17, Plate 2.





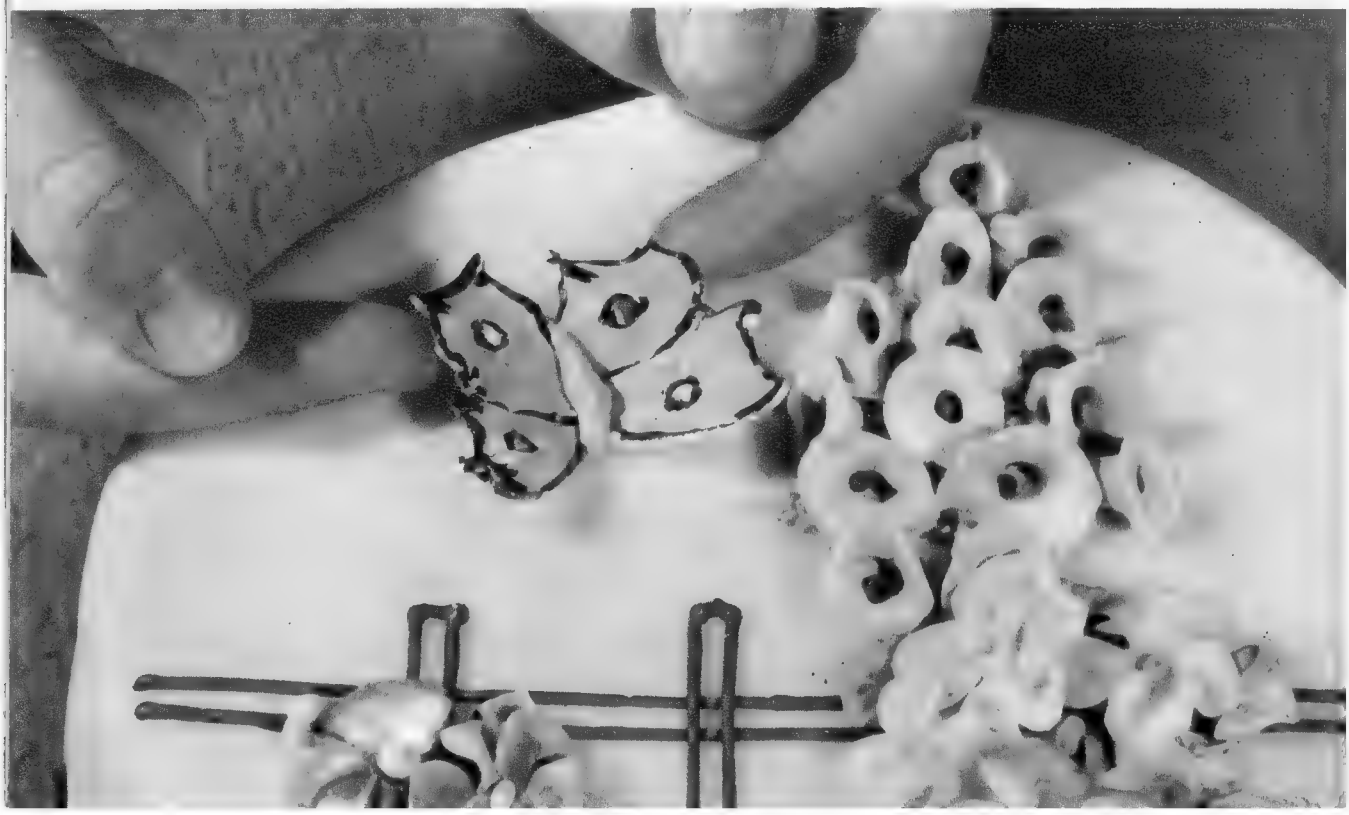
2. *Thin some royal icing with a little water or lemon juice. Put this in a bag with a wider opening than that used for the outline, and flood the butterfly. Use a brush to smooth icing into corners.*

3. *Allow the butterfly shapes to dry until next day. To remove them from the paper, place on the table's edge and gently ease the waxed paper away from underneath, taking care not to break them.*



4. To obtain more pronounced markings on the wings of the butterfly, use vegetable colorings applied with a rather dry brush. Spots are marked in the same way. Vary the colors according to taste.

5. Using royal icing through a No. 2 writing tube, pipe a three-part body. While this is still soft place the wings in position and hold for a few minutes to keep upright. Pipe or paint antennae.



ROSE GARDEN CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with smooth fondant icing and allow to dry.

Here is a pretty, yet simple idea for a birthday cake, using moulded roses and piped forget-me-nots as main decorations.

Trace a picture of a tiny cottage from a postcard on to waxed paper. Prick the design on to the top of the cake. Outline the cottage in colored icing, using a No. 1 writing tube, and, when the outline is dry, flood with some soft colored icing.

Have ready some moulded roses and piped forget-me-nots. Arrange the flowers in position on the cake, add the green leaves for trimming, and pipe a blue bird with a fine writing tube. Shell-edge the bottom of the cake, and decorate the sides with more forget-me-nots and leaves.

Rose Garden Cake: Decorations on this cake are very simple to make, but are also most effective. It is illustrated in color on page 19, Plate 4.

Bonbon Cake: This decorated sponge roll is a perfect finish to a party table especially at Christmas It is illustrated in color on page 22, Plate 10

BONBON CAKE

Make a sponge roll (see *Basic Cake Recipes* at the end of the book). Prepare 1½lb. pastel fondant icing.

The sponge roll should be filled with either lemon cheese or apricot jam. While it is still hot, make an impression 2½in. from each end, which will give it the appearance of a bonbon.

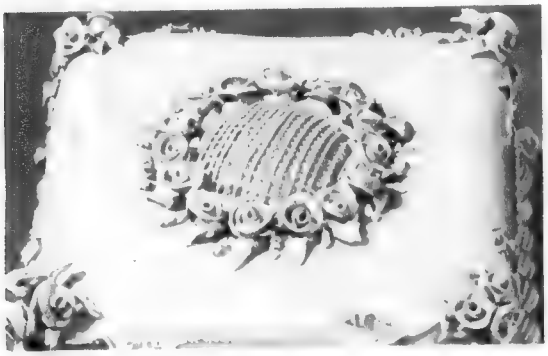
Knead the fondant icing until smooth and then roll into an oblong shape about 2in. longer than the roll. Brush the cake with a thin apricot jam and cover completely with the icing, smooth the surface with the palms of the hands, and cut the ends of the dough with a pair of scissors to give a fringed effect to the bonbon.

Use the scraps of fondant icing left over to mould the flowers and leaves for the top decoration. Tie each end of the bonbon with a piece of ribbon.

ROSE AND LATTICE CAKE

(Illustrated in color, plate 8, page 21.)
Make a ½lb. fruit cake *(see Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with smooth fondant icing and allow to dry.

The raised, lattice pattern is first piped on the well-greased, upturned surface of a patty tin, and makes a most attractive centre for a simply-iced cake. Handle carefully, since the lattice pattern is very fragile. It is wise to prepare more than one centre, in case of breakage. Surround the lattice with a ring of sugar roses and leaves.



WISTARIA CAKE

(Illustrated in color, plate 9, page 21.)
Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. square tin. Cover with 1½lb. smooth fondant icing, colored a delicate pastel shade, allow to dry.

Purple, blue and mauve wistaria blooms, and an all-over lattice top, make this decorative special-occasion cake.

Using a No. 1 writing tube, cover the top of the cake with a diamond lattice pattern. The wistaria blooms are piped separately on to waxed paper, and arranged on the corners of the cake after the lattice has dried. Fix them to the cake with a dab of royal icing. Two-toned leaves in green and brown, made with a No. 16 leaf tube, complete the sprays.

With a No. 1 writing tube, scallop the top of each side, and, with a No. 8 star tube, make a shell pattern border on the edge. With a larger star tube shell-edge the base. A spray of flowers and leaves in the centre completes the decoration.

GRAPE DESIGN

(Illustrated in color, plate 17, page 58.)
Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with smooth fondant icing, and allow to dry.

The grape design here, as described in the section *Pipework Practice,* is seen applied to a cake. The natural color of the fruit is not recommended, as it is too heavy. The decoration is piped directly on to the cake. For the leaves, use a No. 16 leaf tube.

THE CLOCK CAKE

(Illustrated in color, plate 6, page 19.)
Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with smooth fondant icing, and allow to dry.

The numbers on the clock cake will stand out best if they are piped on to greaseproof paper, allowed to dry, and then arranged on the cake.

Select suitably-sized numbers from one to twelve and trace them on to white paper. Cover this pattern with a piece of greaseproof paper and outline each number with royal icing through a fine writing tube. Soften the royal icing and flood the centre of each number. Allow to dry, and then decorate with tiny flowers such as forget-me-nots. Make the hands for the clock in the same way, but do not decorate them.

Leave the decorations until the following day before attempting to remove them, as they are very fragile and will require careful handling. Arrange them evenly on top of the cake, fixing each one in position with a little royal icing. Decorate the sides with piped roses and blue birds and pipe a shell edging round the base.

CHOCOLATE CASKET CAKE

(Illustrated in color, plate 11, page 23.)
Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. by 5in. oblong tin. Cover with 2lb. smooth fondant icing.

A cake in the form of a box of chocolates makes a delightful gift. Candied fruits and nuts could be substituted for the chocolates. The covering ice should be colored pale blue. The lid is made from cardboard and is for decoration only.

For the lid, cut a piece of cardboard the same size as the top of the cake. Cut another strip about 1in. wide, to fit round the edge of the first piece. Completely cover with fondant icing, and allow to become set and dry.

Using a fine writing tube and some royal icing, cover the sides of the cake and the top of the box with a large diamond pattern. Place a small forget-me-not in position where each lattice crosses.

Set the cake on a board covered with silver paper, and, using a No. 8 star tube, pipe a shell pattern in blue icing round the top and bottom of the box and the lid. Arrange a posy of moulded flowers on top, and add a ribbon bow.

Basket Cake: This novel example of basket-weaving is illustrated in color on page 23, Plate 12.

BASKET CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with 1½lb. smooth fondant, and allow to dry.

Here is one example of the use of basket-weave pipework. The lid is the only non-edible portion of the cake, and it should be prepared first. For this, cut a piece of cardboard the same size as the top of the cake. Cut another strip about 1in. wide, fixing it to the circle with adhesive paper.

Have ready a two-egg mixture of royal icing, take one third, and color it brown with Parisian essence. Add a few drops of yellow coloring to the remainder. A separate bag for each color will be required. Follow the directions for basket-weaving given in the section on *Pipework Practice,* and cover the top and sides of the lid. Trim the edges with a shell border through a No. 8 star tube. Set the lid aside to dry.

Place the dry, fondant-covered cake on a board, and decorate the sides with a basket-weave pattern. Shell-edge the bottom. Arrange crystallised fruit and nuts round the top of the cake, fixing them in position with a little icing. Trim the lid with a band of ribbon and some hand-made roses. Place in position on top of the cake.

STORK CHRISTENING CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) and allow to cool. Have ready 2lb. fondant icing, colored pastel pink.

Cover the cake with two-thirds of the fondant, and roll the remainder to a thin sheet. Cut from it an oblong piece large enough to cover three quarters of the top and mark into a diamond pattern, using the back of a knife. This makes the quilt.

Cut a smaller oblong piece for the pillow, brush the cake lightly with water or egg white, and place in position. From the remainder of the rolled icing, cut twelve heart-shaped pieces to decorate the sides, fixing them in place with icing or egg white.

Have ready some moulded or piped roses and one quantity of royal icing, and, using a fine writing tube, outline the heart shapes, quilt and pillow. Place the roses in position and add leaves piped in two-toned green and brown icing. Shell-edge the border. The stork decoration on top of the cake may be purchased from any good stores. Use roses to decorate the base, and add a bow of ribbon to the pillow.

Stork Christening Cake: This pastel-toned cake is illustrated in full color on page 60, Plate 20.

BASSINETTE CHRISTENING CAKE

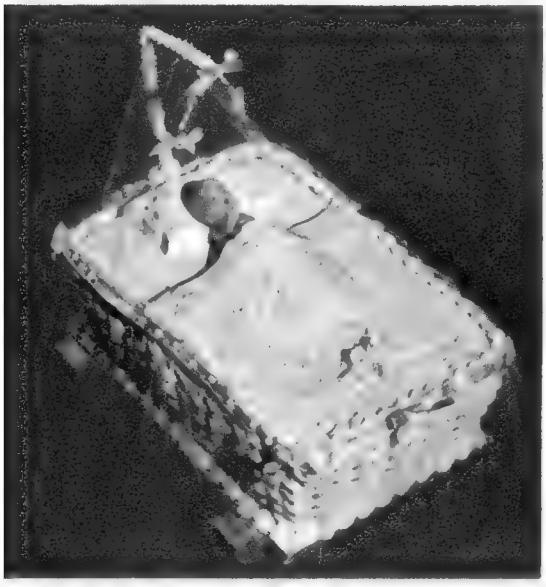
Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an oblong tin measuring 8in. by 5in. Cover with 1½lb. smooth fondant icing, and allow to dry.

Daintiness must always be the keynote when making christening cakes. They are usually covered with a white or pastel icing: bright colors are out of place. One of the most popular designs for these cakes is the "bassinette" type.

Using the basket weave tube and some cream royal icing, basket-weave the sides of the cake. Cut a square of rolled fondant icing and mark into diamond pattern, using the back of a large knife. This forms the quilt. Use a small piece of icing for the pillow, and tuck a very small celluloid doll under the quilt with the head just showing.

Decorate the bassinette with tiny bows of blue ribbon and roses. Frill some fine tulle round the edge of the cake for an effective finish when the icing is quite dry.

Bassinette Christening Cake: Dainty and attractive this cake is illustrated in color, page 24, Plate 13.



Blue Bird Christening Cake: Be-ribboned and ruffled, and illustrated in color, page 24, Plate 14.

BLUE BIRD CHRISTENING CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at the end of the book) in an 8in. square tin. Prepare 2lb. fondant for covering.

Brush the cake with egg white or apricot jam and use two-thirds of the fondant icing to cover the top and half way down the sides. Roll the remainder into a strip 1½in. wide and long enough to "ruffle" round the sides. Smooth the top with the palms of the hands and secure the "ruffle" to the sides with a little water or egg white. Allow to dry. Tie a band of ribbon round the cake to hide the join.

Make some blue birds (see instructions in section *Pipework Practice*) and roses. Decorate the cake as shown in the illustration. The muslin effect on the "ruffle" is made by piping fine dots of blue royal icing through a No. 1 writing tube.

Candle Birthday Cake: This simply designed cake is illustrated in full color on page 57, Plate 15

CANDLE BIRTHDAY CAKE

Make a 1lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 11in. round tin. Cover with smooth fondant and allow to dry.

Measure the area of the top of the cake and mark the positions of the candles. Using a piece of tape, measure the distance round the side of the cake and mark it in inches for the scallops.

Make a light impression with the point of a pin for the top of each scallop. Then, using some royal icing and a plain writing tube, decorate the sides with a plain scallop pattern and a simple scroll. A contrasting color to that used on the covering icing will give the best effect.

With a No. 8 star tube, shell-edge the border where the cake meets the board. Using either moulded or piped flowers, arrange a crescent floral spray on top and trim with piped leaves and tendrils.

When the icing is quite set, tie a ribbon round the sides between the scallop and scroll pattern. Place candles in position.

GERANIUM BIRTHDAY CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with smooth fondant and allow to dry.

Pink geraniums, moulded from special modelling paste, have been used on this birthday cake. The small book carrying the greeting "Happy Birthday," is made from the same paste. To make the book, roll a thin piece of colored brown paste into an oblong shape, 2in. wide and 3in. long. Cover this with white paste, ½in. smaller all round, about ¼in. in thickness.

For the pages, mark the sides of the white icing with a fine brush dipped in Parisian essence, and write the greeting with the same brush and coloring.

The leaves of the geraniums are moulded from green modelling paste, and edged with Parisian essence. Shell-edge the base of the cake with royal icing.

Geranium Birthday Cake: Moulded flowers decorate the top. Illustrated in color, page 57, Plate 16.

TWO-HEART ENGAGEMENT CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in two heart-shaped sandwich tins. Prepare 2lb. of colored fondant.

The cake mixture should be divided evenly between the two heart-shaped sandwich tins. When the cakes are cooked and cooled, cut a piece from the top right-hand section of one, just large enough to take the rounded part of the other. Brush the cut edges with thin jam, and carefully join the two cakes together.

Roll the fondant icing to cover both cakes. Smooth evenly with the palms of the hands dusted with cornflour, and allow to set. Place the cakes on a board covered with gold or silver paper, and trim the base.

Decorate with rings of piped roses and leaves, edge the cake with a leaf tube, and finish each with bows of ribbon and the name of the engaged couple.

Two-Heart Engagement Cake: Piped roses form main decoration of this very special occasion cake. It is illustrated in color on page 59, Plate 18.

21st BIRTHDAY CUSHION CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in a shallow, 10in. square tin. Have ready 2lb. fondant for covering.

This charming idea for a 21st birthday cake is in the form of a cushion holding a golden key. Trim the cake when cold, curving the sides from corner to corner to a depth of ¾in. Cover with the fondant icing, and allow to dry.

Place the cake on a covered board, and completely cover the surface with very small, blue forget-me-nots. Pipe a shell trimming round the edge with a No. 8 star tube. In the centre, add a large, red, moulded rose, and secure a small ribbon bow on each corner. It is possible to obtain a sugar-paste key at some of the larger stores. Alternatively, an ordinary door key, covered with gold paint, will serve admirably as decoration.

21st Birthday Cushion Cake: A moulded rose and a golden key form the centrepiece of this cake. It is illustrated in color on page 59, Plate 19.

UMBRELLA ENGAGEMENT CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. square tin. Cover with 2lb. smooth fondant icing, allow to dry.

Prepare some moulded or piped flowers and some royal icing. Cover a board one inch larger than the covered cake with silver or gold paper. Take a small quantity of royal icing and color with brown coloring or Parisian essence.

Using a No. 1 writing tube outline the umbrella, filling it in with open criss-cross lines to give a basket effect. Write a message underneath the umbrella. When dry, arrange the flowers in the basket and attach a small ribbon bow to the handle. Shell-edge the bottom and sides and add a flower to each corner.

Umbrella Engagement Cake: Use piped or moulded flowers. Illustrated in color on page 61, Plate 21.

SANTA IN THE CHIMNEY

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with smooth fondant and allow to dry.

On a piece of waxed or greaseproof paper draw or trace from a Christmas greeting card an outline of Santa Claus. Prick the design on to the top of the cake with a pin. Make up a quantity of royal icing and divide it into the number of colors required, keeping the bulk white.

Outline Santa's body, cap and hands in red icing. Soften the remainder of the red with a little water or lemon juice and flood the outline. When dry, and using a flesh-colored icing, outline the face and when this too has dried out, flood with a softened flesh-colored icing. Do the balloons and parcels in the same way, choosing a different color for each.

With brown royal icing, outline the top of the house, the chimney, Santa's belt, and the strings for the balloons and parcels. Using a fine brush dipped in food coloring put in the mouth, eyes and nose on the face. For the beard, cap and cuffs, use white royal icing, applying it thickly with a paint brush and lifting the brush to give the rough effect.

Measure the distance round the side of the cake and mark for scalloping in a shell pattern. Trim the top of each scallop with dots of red royal icing for holly berries, and attach small leaves made from left-over pieces of fondant icing painted green. With a large star tube, shell-edge the base.

Santa in the Chimney: Trace the design first on paper. Illustrated in color on page 62, Plate 23.

Christmas Stocking Cake: This gay and festive cake is illustrated in color on page 62, Plate 24.

CHRISTMAS STOCKING CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with 2lb. of fondant icing; allow to dry.

Using the whites of two eggs, prepare some royal icing, take two tablespoonsful of mixture, and color a bright red.

Trace the shape of Father Christmas's boot on to a piece of waxed paper, and transfer the design to the cake by pricking the outline with a pin. Pipe the outline in red icing through a plain writing tube.

Thin down the remainder of the red icing with some water or lemon juice, and flood the centre of the boot. Ease the icing out to the corners with the aid of a small paint brush. Fill in the sole of the boot with some yellow icing, and make the "fur" top to the boot with white. Rough up the white icing when almost dry.

Decorate the top of the boot with a piped candy stick, ribbon, and dots of red and yellow icing. Make shell-pattern festoons round the sides, and shell-edge the bottom with some of the white royal icing. Dabs of red icing and leaves of green represent holly at the tip of each festoon.

CHRISTMAS CANDLE CAKE

Make a ½lb. fruit cake mixture (see *Basic Cake Recipes* at end of book) in an 8in. square tin. Cover with 2lb. fondant; allow to dry.

Take some of the left-over scraps of covering fondant and color them green. Roll to one-eighth of an inch thickness and cut into holly leaf shapes. Mark the centres with Parisian essence, using a paint brush, and allow to set.

Color a few pieces bright red, shape these into small balls for the holly, and place on waxed paper to dry. Trace the design on to the cake, outline the candles with some red royal icing, and fill in with thinned icing. Using a fine paint brush, mark the lines and music with Parisian essence.

Paint the flames with yellow and orange food coloring, and outline a haze of light with silver cachous. Place the moulded holly and leaves in position and festoon the sides with royal icing through a star tube. Shell-edge the border and decorate the sides with holly and leaves.

Christmas Candle Cake: Seasonably decorated this cake is illustrated in color on page 63, Plate 25.

New Year Cake: Colored toffees form the balloons which decorate the top and sides of this cake. It is illustrated in color on page 64, Plate 27.

LANTERN CHRISTMAS CAKE

Make a ½lb fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with 2lb. colored fondant. Allow to dry.

Color some of the left-over fondant green and shape into holly leaves, the remainder red to make the holly berries. Draw the pattern of a lantern on a piece of waxed paper and transfer to the cake with a pin. Brush the inside of the lantern with yellow coloring, and leave until dry.

Take some of the royal icing for piping and color it brown with Parisian essence. Using a No. 2 writing tube and working the design into a rope pattern, outline the lantern. With some red icing and the same tube, make the candle, and, when set and dry, place the holly and leaves in position, attaching a red ribbon bow to the top of the lantern.

Color the remainder of the royal icing a pastel shade, and decorate the top and sides of the cake (see illustration).

NEW YEAR CAKE

Make a ½lb. fruit or madeira cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with snow frosting (see *Simple Icings*) and allow to dry.

A frosted cake with gay balloons of colored toffees will provide an attractive centre piece for a New Year party.

Use some flat, round toffees in red, yellow and green, arrange three on top of the cake, and space the others round the sides. These toffees represent balloons. Color some royal icing with Parisian essence, and, using a No. 1 writing tube, pipe strings and ribbons for the balloons and a New Year greeting.

Color some desiccated coconut by rubbing into it a little food coloring. Sprinkle this coconut round the edge of the cake and on to the cake board.

Lantern Christmas Cake: Rope-pattern icing with a No. 2 writing tube is a feature of this cake, which is illustrated in color on page 64, Plate 26.

For Royal Occasions: Designed for Her Majesty's Coronation, this cake is suitable for any Royal rejoicing. Illustrated in color on page 98, Plate 29.

FOR ROYAL OCCASIONS

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in an 8in. round tin. Cover with pale blue fondant and allow to dry out.

Take a picture of a crown and trace the outline on thin paper. Lay this pattern over the cake and mark out the shape with a fine skewer. Make up a quantity of royal icing, and divide it into the number of colors needed. Cover until required.

Use yellow royal icing through a fine writing pipe for the outline of the crown, adding an edging of silver cachous for the pearls, small pieces of crystallised cherries for the rubies and angelica for the emeralds. White icing, touched when dry with Parisian essence, makes the ermine edge on the front, and purple icing, flooded into the centre, is used for the plush crown.

Color the remainder of the royal icing a pale blue and festoon the sides with this through a star pipe. Small fleurs-de-lis complete the side decorations.

BON VOYAGE CAKE

Make a ¾lb. fruit cake (see *Basic Cake Recipes* at end of book) in a 10in. round tin. Cover with 2lb. smooth fondant and allow to dry.

This cake shows how moulded flowers may be used to advantage in decoration. They are supported in a basket made from fondant icing, and piped in a basket-weave design on the outside. The handle consists of a piece of ribbon-covered florist's wire.

To make the basket, take a piece of fondant icing and roll into a 5in. round. Shape it on an upturned basin and leave to dry. Now weave the basket pattern in brown royal icing on the outside. Cover the top edge with shell pattern in the same color, using a No. 5 star tube.

Place the basket in the centre of the cake, and fill with moulded flowers. To keep them in position, a lump of fondant icing may be placed in the basket. Tie a band of ribbon round the sides of the cake, and decorate with small flowers and loops of royal icing. Pipe a heavy shell border at the base of the cake.

Bon Voyage Cake: Example of the use of moulded flowers. They are held in position with a dab of fondant. Illustrated in color on page 61, Plate 22.

PRIZE-WINNING CAKES

The six cakes given on these two pages are examples of outstanding cake decoration which have won prizes for their designers at Royal Sydney Shows.

BOWL OF ROSES CAKE

(Illustrated in color, plate 30, page 98.)

A rich fruit cake forms the base, which is covered with a fondant icing. The cake is set on a covered board with a mirror behind to reflect the beauty of the flowers. Each flower is attached to a piece of fine wire to secure it in position.

This bowl of perfectly moulded roses won first prize in the Novelty Cake Section for Mrs. K. M. Jones, of Ryde, at the 1952 Royal Sydney Show.

TWENTY-FIRST BIRTHDAY KEY CAKE

(Illustrated in color, plate 31, page 99.)

A rich fruit cake made in one round and two oblong tins was assembled in the form of a key. The cake was covered with fondant icing and a realistic posy of moulded flowers, consisting of frangipani, fuchsias and forget-me-nots formed the decoration.

Made by Mrs. J. Zeitch, of Haberfield, Sydney, this cake won first prize in the Birthday Section at the 1952 Sydney Royal Easter Show.

LUGGAGE CAKE

(Illustrated in color, plate 32, page 99.)

Rich fruit cakes were covered with plain fondant icing in an off-white color banded with tan. The clasps were painted with silver paint; the handles consisted of pieces of tan-colored fondant fixed in position with white of egg. Luggage tags were made from white fondant, and the lettering effected with a brush and food colorings. The board for the cake was covered with the same off-white fondant and marked with a ruler to represent the planks of a ship's deck. A piece of fondant twisted in the shape of a rope was on two sides of the board, while colored icing through a plain writing pipe suggested streamers. A posy of roses and the message "Bon Voyage" completed the effect.

Made by Mrs. Buckley, of Pymble, Sydney, this cake was awarded first prize in the Most Original Cake Section at the 1953 (Coronation Year) Royal Easter Show held at Sydney.

DOLLY VARDEN CAKE

(Illustrated in color, plate 33, page 100.)

A china doll on top of a cake baked in a basin, dressed in a crinoline frock made from fondant icing was decorated with fine pipework and tiny flowers. The cake was surrounded by baskets of tiny flowers; each basket had a small cup cake as its foundation. The baskets were worked in a weave design through a fine writing tube, then filled with piped roses, jonquils, tulips and hollyhocks attached to fine wires. The cake was set on a board brushed with white of egg and sprinkled with green coconut.

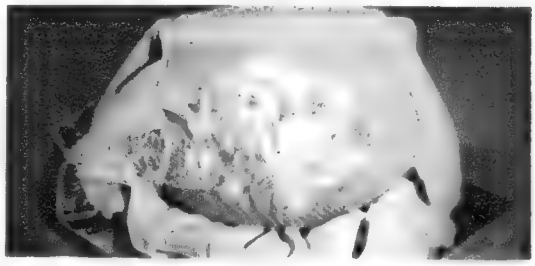
Made by Mrs. Buckley, of Pymble, Sydney, this cake won first prize in the Novelty Cake Section at the 1952 St. Ives (Sydney) Show.

TAPESTRY BAG

(Illustrated in color, plate 34, page 100.)

A plain fondant icing covered the cake, which was shaped in the form of an evening bag. The tapestry pattern was worked with a No. 00 writing tube in royal icing, using the tube as a needlewoman would needle, and shading each flower and leaf with colored icing. The background was then filled in with the same fine pipe in a pastel color. The handle was moulded from cream fondant icing and decorated with filigree work mounted on net; the lace handkerchief consisted of a piece of tulle, edged and decorated in white royal icing through a plain writing tube in a lace pattern. Before the icing was quite hard the handkerchief was draped to look as though it was hanging from the handbag. It was then allowed to dry in shape. The bag was mounted on softly-folded velvet.

Made by Mrs. Betty Chard, of Killara, Sydney, this tapestry bag was awarded first prize in the Novelty Section at the 1955 Sydney Royal Easter Show. This was Mrs. Chard's first entry in a Royal Show after only eight lessons in icing.

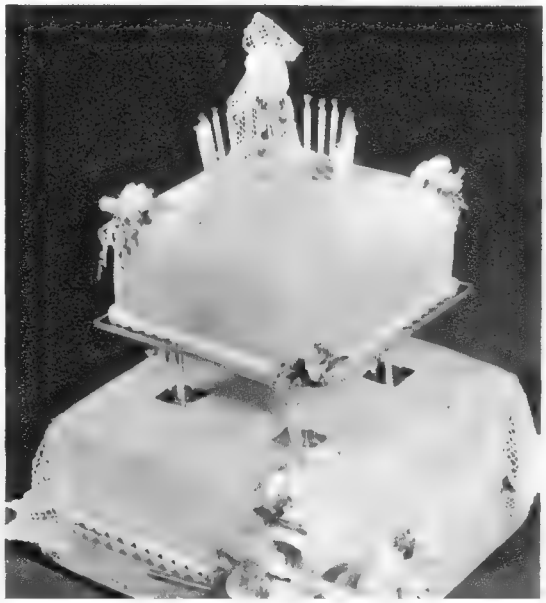


TWENTY-FIRST BIRTHDAY CAKE

(Illustrated in color, plate 35, page 101.)

The two-tiered cake in pastel pink, decorated with moulded roses and trails of forget-me-nots, has 21 candles surrounding a moulded key tied with tulle and softly iced with fine icing to represent lace. Some lace decoration was used on the corners of the larger cake. The glass pillars were specially made for the occasion.

Made by Mrs. Matthews, of Chatswood, Sydney, this cake won first prize in the Birthday Section of the 1955 Sydney Royal Easter Show.



Wedding Cakes

THE wedding cake, with its dainty trimmings, highlights the wedding breakfast. It may be round or square and consist of one, two or three tiers.

Choose a good reliable recipe for the cake mixture (see *Basic Cake Recipes* at end of book), making the cake at least four weeks before it is to be iced. The flavor will improve by keeping, and the cake will be less likely to crumble when cut.

Decorating a wedding cake is not beyond the scope of the home decorator. The first point to consider is the size of the cake and then the size of the tins.

If a two or three-tiered wedding cake is to be made, first decide the diameter of the bottom tier, so that the second and third tiers are proportionally smaller. Unless this is done, the balance of the cake will be wrong and the effect will be spoilt.

For a three-tiered cake, the relative diameters are: 11in. for the bottom, 8in. for the centre and 5in. for the top.

For a two-tiered cake, the bottom cake should be 11in. and the top 5in. Should any difficulty be experienced in obtaining these exact sizes, remember to keep the upper tiers on the small side. If the top tiers are too large, they will give the cake the appearance of top-heaviness.

A wedding cake should be covered with two coats of icing, the first an almond paste (either the rich or the economical mixture), the second a royal icing or a fondant paste. Rich almond paste is expensive to make and may be omitted when the final covering is fondant.

When using royal icing for the final coat, it is essential that a covering paste be used. Unless this is done, there is danger of the crumbs discoloring the royal icing.

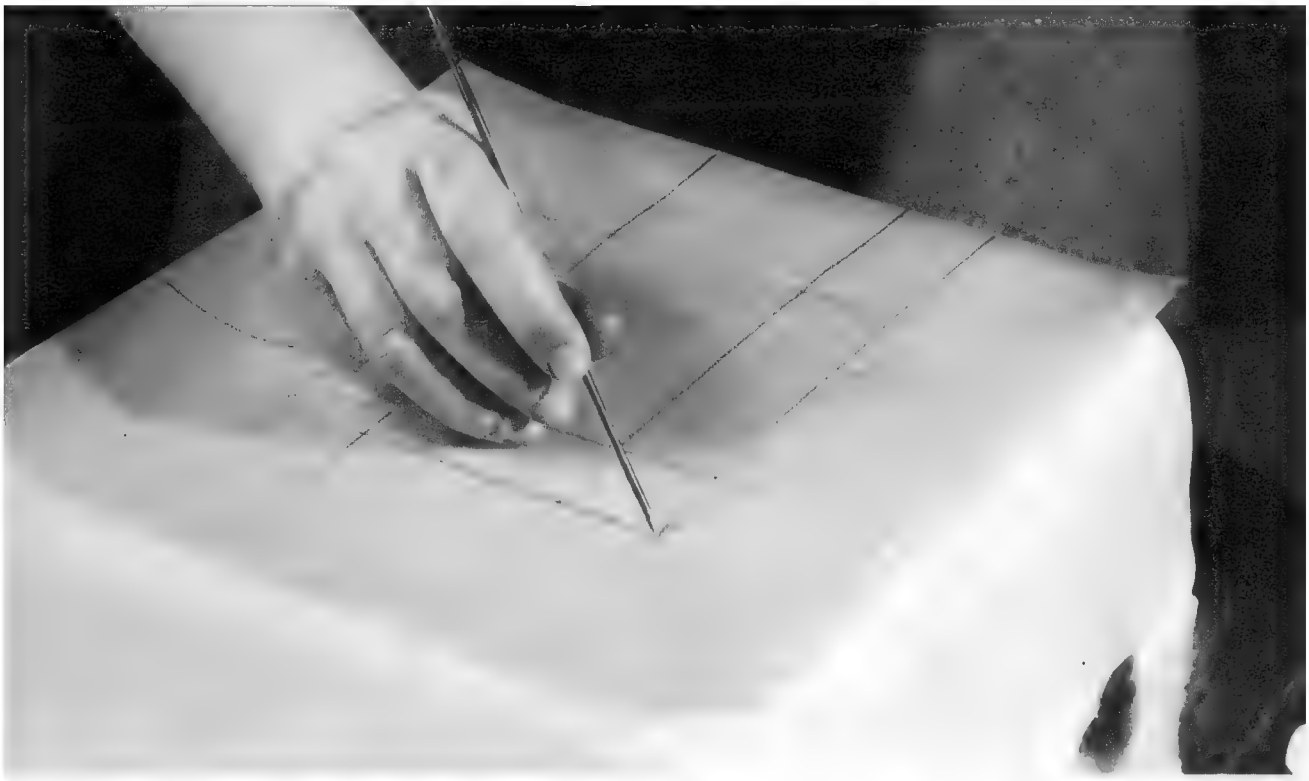
Fondant paste forms a perfect covering; it is easy to apply and, unlike royal icing, does not set hard. It gives a smooth, even surface and may be tinted with vegetable coloring to the shade desired.

Using a sharp knife, level the surface of the cake and brush away any crumbs. If a perfectly flat surface is desired, the cake may be turned upside down, but the slightly rounded top gives the home decorated cake a better appearance.

Fill in any cracks with scraps of either almond or fondant paste. As the final covering will take the contours of the cake, it must be smooth.

Brush the surface of the cake with egg white, or thinned apricot jam which has been pressed through a sieve. This will make the fondant or almond paste adhere to the cake when cut.

If almond paste is used, it is advisable to apply it at least one week before putting on the final icing. Unless this is done, there is a danger that the oil from the almonds might spoil the icing's appearance.



1. *Icing a wedding cake: Cover with almond paste and fondant icing (see page 26) and smooth it even with the hands. On waxed paper draw out the design for positioning the pillars and the corners.*

2. *Mark the pillar positions with a fine skewer through the waxed paper, and then carefully prick out the design for the corners. The cake being decorated here is in Wistaria design (see page 92).*

If time is vital, brush the almond coating with dissolved gelatine to seal in the oil and allow to dry overnight.

Assembling the cake

Each tier of a wedding cake requires a base of either thin ply wood or thick cardboard, covered with gold or silver paper. Allow a border of 3in. to 4in. round the bottom tier and ¾in. round the second and top tiers. This board provides a firm base for the upper tiers, and it also prevents the pillars from cutting into the cake they are supporting.

Thin wooden skewers, threaded through the middle of the pillars, and long enough to touch the board supporting the cake, act as props. They should be levelled off with the top of the pillar.

A wide frill of gathered tulle round the edge of the board of the bottom tier gives a pretty effect. It should be placed in position before the iced cake is arranged on the board. A few dabs of royal icing will ensure that the tulle is kept in place.

THREE-TIERED ROUND WEDDING CAKE

Make a 2lb. rich wedding cake mixture (see *Basic Cake Recipes* at end of book) in 11in., 7in. and 5in. cake tins and allow to cool.

Cover each cake with fondant icing and allow to become set and dry.

Take small pieces of the left-over fondant icing and mould them in the hands into egg-shaped pieces, flat on one side and rounded on the other. Five shapes will be required for each cake. Brush the flat side with egg white or water, attach to the cake at regular intervals round the sides, and allow to set and dry.

Using a fine writing tube, pipe a lattice design over each shape. Trim the edges of these mounds with a fine shell pattern made with a writing tube.

Place each tier on a covered board and mark the positions of the pillars on the bottom and middle tiers. Decorate the top and sides with roses, leaves, trails and dots, and shell-edge the bottom of each tier.

3. Using a fine writing tube make the four lattice corners, remembering to hold the point of the tube slightly above the cake to avoid crooked lines. Allow to dry before adding wistaria trails.

THREE-TIERED ROUND WEDDING CAKE

See facing page.

TWO-TIERED SQUARE WEDDING CAKE (WISTARIA DESIGN)

Make a 1¼lb. rich wedding cake mixture (see *Basic Cake Recipes* at end of book) in 11in. and 5in. square cake tins, and allow to cool.

Brush the surface of the cake, level if necessary, and cover with almond paste or fondant icing. When set and dry, place on the covered boards and trim the edges.

Draw the pattern on a piece of waxed paper and place on the cake, marking the position of the lattice and pillars with a pin or fine knitting needle.

Using a fine writing tube, pipe a lattice design in each corner. Have ready the wistaria flowers and arrange them on the corners of the cake. A small dab of icing on the back of each flower will make it stick securely to the cake.

Join up the corners with a half circle of wistaria flowers, leaves and trails, arranging clusters of flowers on the corners.

Place the raised lattice in the centre of the bottom tier and pipe leaves round the edge, shell-edging the border and fixing the pillars in position. Use fresh flowers to trim the top and streamers of narrow ribbon to decorate the sides of the cake.

Two-Tiered Square Wedding Cake (Wistaria Design): The illustrations on pages 89 and 90 show early stages in decorating this cake. When both tiers are ready and the icing thoroughly set, dab a little icing on the bottom of each pillar and place in position on lower tier. Secure with wooden skewers.

WISTARIA DESIGN WEDDING CAKE

See facing page

Medallion Wedding Cake: The design which ornaments sides of this cake was taken from the brocade of the bride's wedding dress. First trace it on to a piece of waxed paper, then calculate how many motifs can be applied and finally prick the design on to the cake. Lace medallions adorn the corners.

MEDALLION WEDDING CAKE

Make a 1¼lb. wedding cake mixture (see *Basic Cake Recipes* at end of book) in 11in. and 5in. square tins. Cover with fondant icing.

The design on this cake was taken from the pattern on the bride's brocade wedding gown. To do this take a small piece of the wedding material and trace the outline of the design on a piece of waxed paper. Measure the area of the pattern and calculate how many patterns may easily be applied to each side of the cake. Outline the design on to the cake by tracing with a pin; a dotted outline is easiest to follow.

Using a fine writing tube and royal icing, outline the design, carefully following the pattern. Small dots round the inside of each petal will make it stand out more effectively. This supplies the decorations for the sides of the cake.

For the corners make some lace medallions (see page 35) by repeating the design on pieces of net. Attach these to the eight corners of the cake with a little royal icing.

Using tiny forget-me-nots, make three scallops on the top of each cake. Place the lower tier on a board covered with silver paper and a tulle ruffle. Fit the pillars in position, mount the upper tier and shell-edge the borders.

LACE CAKE

Make a ½lb. wedding cake mixture (see *Basic Cake Recipes* at end of book) in an 8in. round cake tin.

The "lace" design makes a most effective decoration for a wedding cake, the pattern for which may be copied from the material used in the bridal gown.

Cover the cake in the usual way with fondant icing and allow to become quite dry and set. Draw the design on waxed paper, and trace it lightly on to the cake with a pin. The outline may be dotted or lightly drawn. Use a fine writing tube to outline the pattern in royal icing, and allow to dry before proceeding further.

Take some of the same icing, and thin it down to a running consistency with lemon juice or water. Flood in the outline and, when dry, fill in the centres with fine dots, using a stiffer royal icing than that used previously. Outline the leaves and stems with a fine writing tube.

Ruffle some bridal tulle and fix to the covered board, attach with icing and place the cake in position. Finish off with small bows of ribbon, piped roses and leaves.

Lace Cake: This is another example of where the actual design in the bride's wedding dress was used as the basis for the cake decoration. The fine dots which fill the centres of the motifs are a feature of the dainty finish. This single-tiered cake is illustrated in color on page 104, Plate 41.

TWO-TIERED ROUND WEDDING CAKE

Make a 1¼lb. rich wedding cake mixture (see *Basic Cake Recipes* at end of book) in 11in. and 5in. round cake tins and allow to cool.

Level the surface of the cakes and cover with almond paste. Leave for a week and cover with fondant covering. Smooth the surface and place on covered boards, trim the base of each, and allow to set and dry.

Measure the distance round each cake, divide the larger cake into seven and the smaller cake into five sections. Mark each section with a round about 2in. in diameter, and positions on the bottom tier for pillars.

Make a ring of sugar roses on each marked circle and trim with leaves, trails and sweet pea buds, joining each circle of roses with tiny forget-me-nots. Add pillars, and trim with roses, trails and leaves.

Shell-edge the base of each cake, the larger tier with a No. 8 star tube, the smaller with a No. 5 tube. Above the shell border, make a half-circle scallop of dots with a No. 1 writing tube, finishing the pattern with a line scallop on the board. Decorate the top with fresh flowers.

Two-Tiered Round Wedding Cake: In order to place the decorations evenly round the cake, measure the circumference of each tier and divide the larger one into seven and the smaller into five. Mark each section with a circle about 2in. in diameter. Plate 28, opposite, shows the finished cake in color.

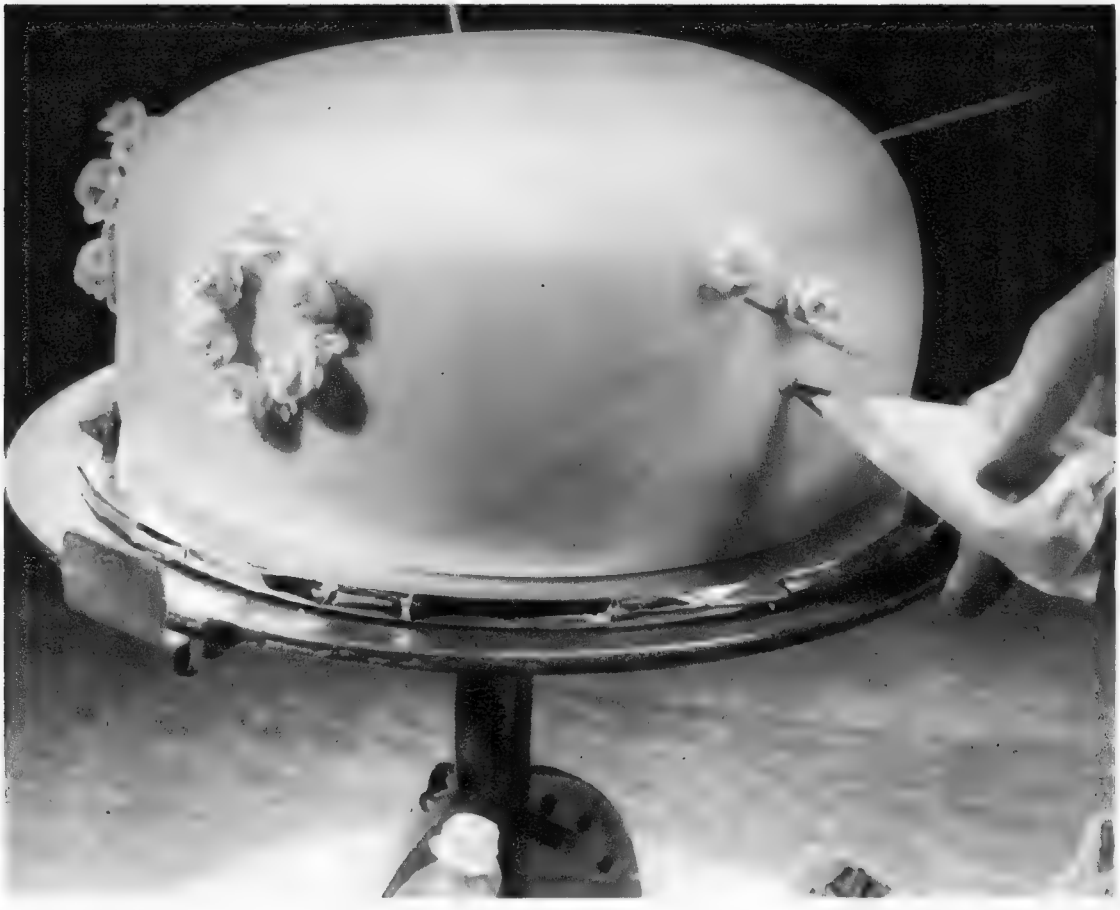


Plate 29 (above): For Royal Occasions; description on page 85.
Plate 30 (below): Bowl of Roses Cake; description on page 86.

Plate 31 (above): Twenty-first Birthday Key Cake; see page 86.
Plate 32 (below): Luggage Cake; description given on page 86.

Plate 33 (above): Dolly Varden Cake; described fully on page 87.
Plate 34 (below): Tapestry Bag; for full description see page 87.
Plate 35 (opposite): Twenty-first Birthday Cake; see page 87.

Plate 36 (above): The Wigwam Cake; description pages 112-113.
Plate 37 (below): Pot Plant Cakes; described in full on page 113.

Plate 38 (above): Humpty Dumpty Cake; description on page 114.
Plate 39 (below): Mary, Mary, Quite Contrary; described page 114.

Plate 40 (above): Two-tiered Square Wedding Cake; see page 105.
Plate 41 (below): Lace Cake; full description given on page 95.

TWO-TIERED SQUARE WEDDING CAKE

Make a 1lb. rich wedding cake mixture (see *Basic Cake Recipes* at end of book) in three 6in. square tins. Place aside, allow to cool.

Cover the cakes with fondant covering, allowing to set. Cover the cake boards with gold or silver paper and attach a 2in. wide frill of tulle round edge of the board.

Mark the position of the four pillars in the two opposite corners of the lower tiered cakes, make the raised lattice rounds and place one in the centre of each lower tier. Surround these with roses and trim with pastel leaves and trails.

Make or buy medallions (see *Pipework Practice*) for the corners, trim with forget-me-nots and place in position, piping a single scallop drape round the edge of each cake and decorating the corners and sides with roses and leaves.

Shell-edge the corners, decorate the top with fresh flowers and trail narrow ribbons down the sides and across the lower tier.

SINGLE-TIERED ROUND WEDDING CAKE

Make a 1lb. rich wedding cake mixture (see *Basic Cake Recipes* at end of book) in a 10in. or 11in. round cake tin and allow to cool.

Cover the cake with almond paste, then fondant icing. Allow to become set and dry. Make a raised lattice centre piece for the cake, and prepare some moulded or piped roses and piped forget-me-nots.

Place the cake on a covered board, keeping it in position with a little royal icing, and divide the top equally into four sections. Pipe a triangular lattice shape in each, shell-edge the longest side of the lattice with a plain tube, and join the design with dots of royal icing.

Arrange the raised lattice in the centre of the cake and surround it with roses, leaves and trails. Tie a band of satin ribbon round the cake and decorate it at intervals with forget-me-nots.

Shell-edge the border and arrange clusters of roses and leaves at regular intervals.

Two-Tiered Square Wedding Cake: This unusual wedding cake is illustrated in color on the facing page. Single-Tiered Round Wedding Cake: A raised lattice centrepiece (see page 36), surrounded by moulded roses, is the special feature of this simple cake. Notice the sprays of forget-me-nots on the ribbon.

TWO-TIERED ROUND WEDDING CAKE (GRAPE DESIGN)

Make a 1lb. rich wedding cake mixture (see *Basic Cake Recipes* at end of book) in 9in. and 5in. round cake tins and allow to cool.

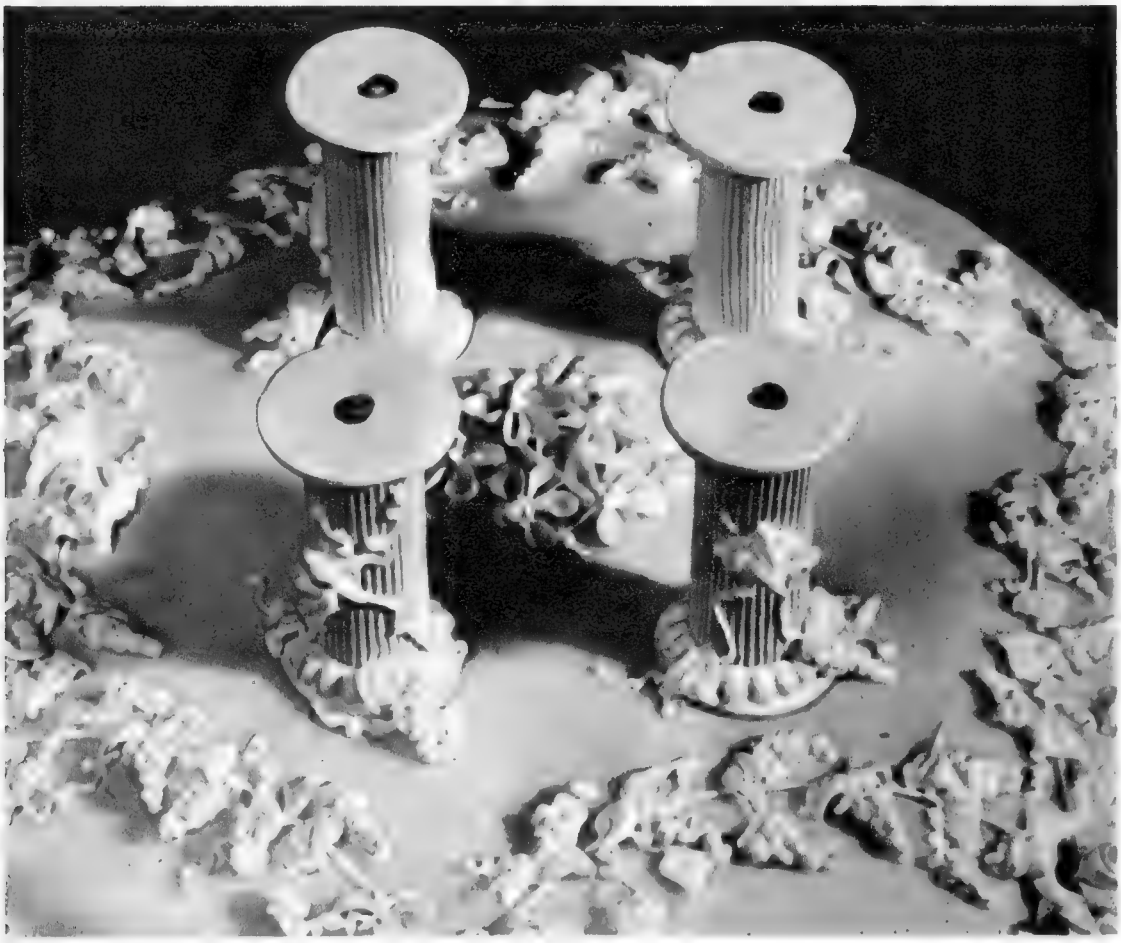
Trim the cake and cover with fondant covering. Allow to become set and dry.

Measure the top of the cake and divide it evenly into six. Mark the position of each section and, using a fine writing tube, pipe six semi-circles on the cake. Pipe bunches of grapes on these, using a plain writing tube. Add leaves and trails of royal icing to give a vine effect.

Arrange moulded roses at equal distances round the cake and place a cluster of moulded geraniums in the centre, place the pillars in position on the larger cake, and decorate each with grapes and leaves.

Pipe a double-scallop drape round the cake and add a cluster of grapes at regular intervals. Shell-edge the border, and trim the top of the cake with a small, harmonising posy of fresh flowers.

Two-Tiered Round Wedding Cake (Grape Design): Top of the cake is divided into six and each section is marked with a semi-circle piped through a fine writing tube before the grape design is executed.



GRAPE DESIGN
See facing page

THREE-TIERED SQUARE WEDDING CAKE

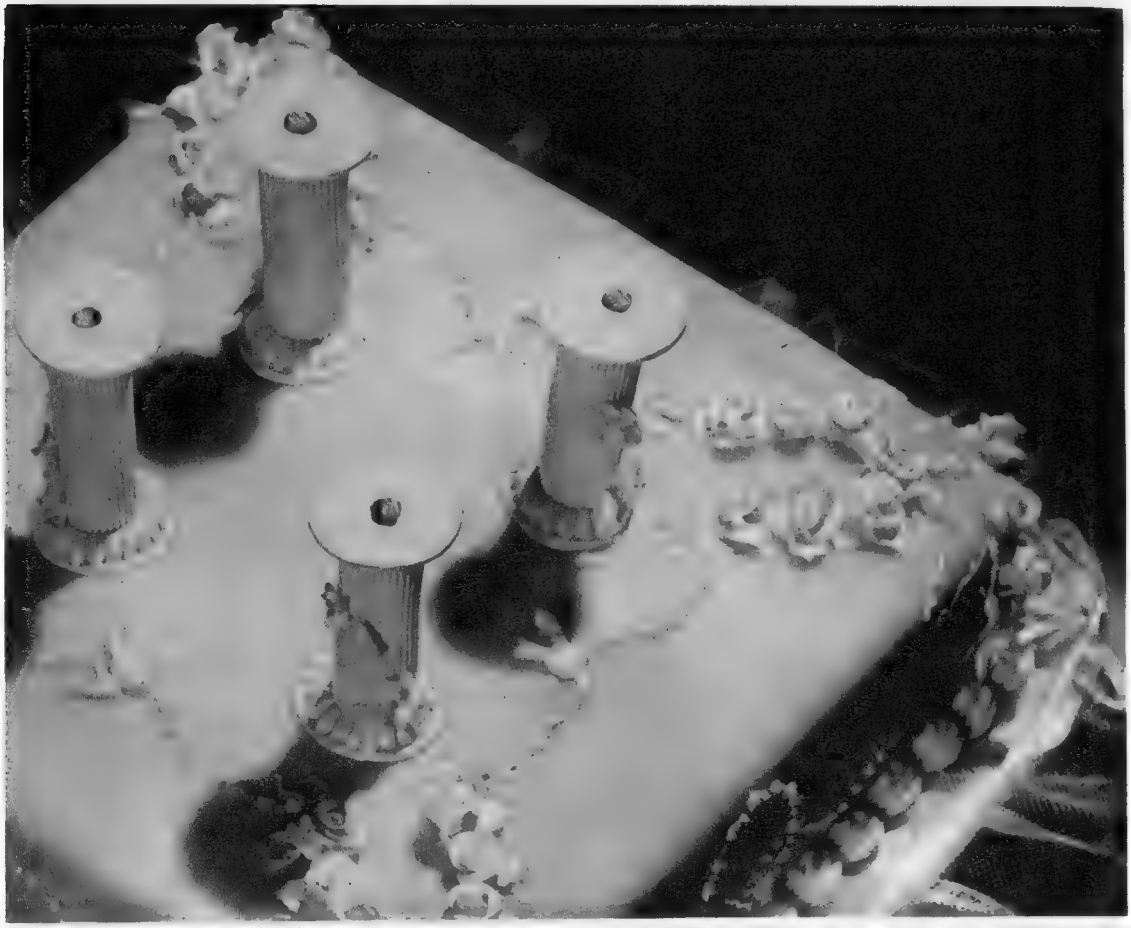
Make a 2lb. rich wedding cake mixture (see *Basic Cake Recipes* at end of book) in 11in., 7in., and 5in. square cake tins; allow to cool.

Level the cakes and brush the surface of each with egg white or sieved apricot jam. Cover with a thin layer of almond paste, and allow to stand for a week before covering with fondant icing.

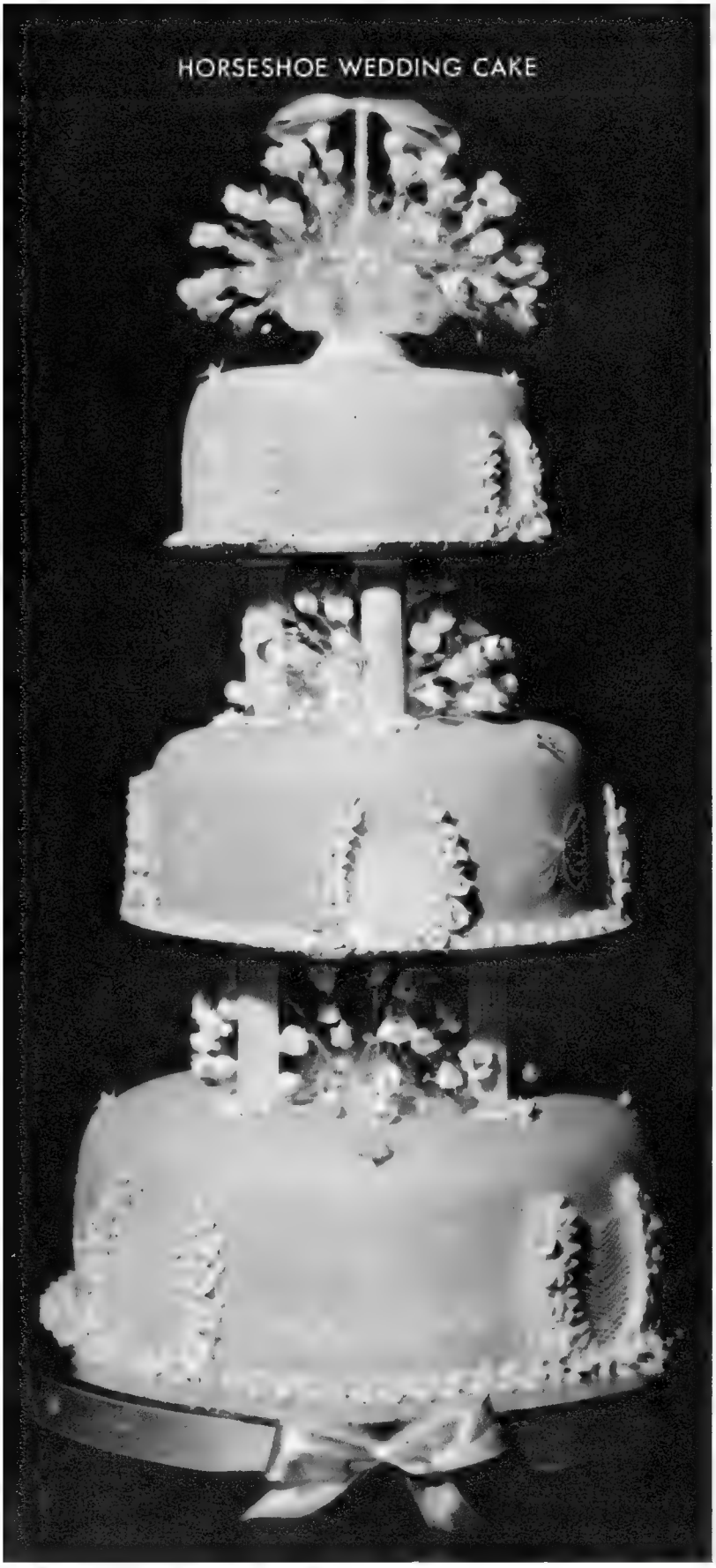
Prepare the cake boards by covering with gold or silver paper, attach the frill of tulle to the larger board and place the cake in position. Make roses, forget-me-nots and birds, then lightly prick the guide-lines for the pattern on the cake. These consist of a horseshoe shape in each corner, joined with scallops and circles of forget-me-nots on the sides. Fix the roses in position and pipe the leaves and trails.

Place the pillars in position and pipe a shell pattern round the base of each cake. Using pale blue icing through a fine writing tube, pipe tiny bows at the tip of each horseshoe, place the blue birds in position and finish the cake with bows of ribbon on each of the four corners of the bottom tier.

Three-Tiered Square Wedding Cake: Make the roses, forget-me-nots and birds beforehand ready for the decorations. Pipe leaves and trails directly on to each tier. The finished cake is shown opposite.



THREE-TIERED WEDDING CAKE
See facing page



PRIZE-WINNING CAKES

The two cakes given below were both prize-winners at Royal Sydney Shows, and are beautiful examples of icing craft.

HORSESHOE DESIGN

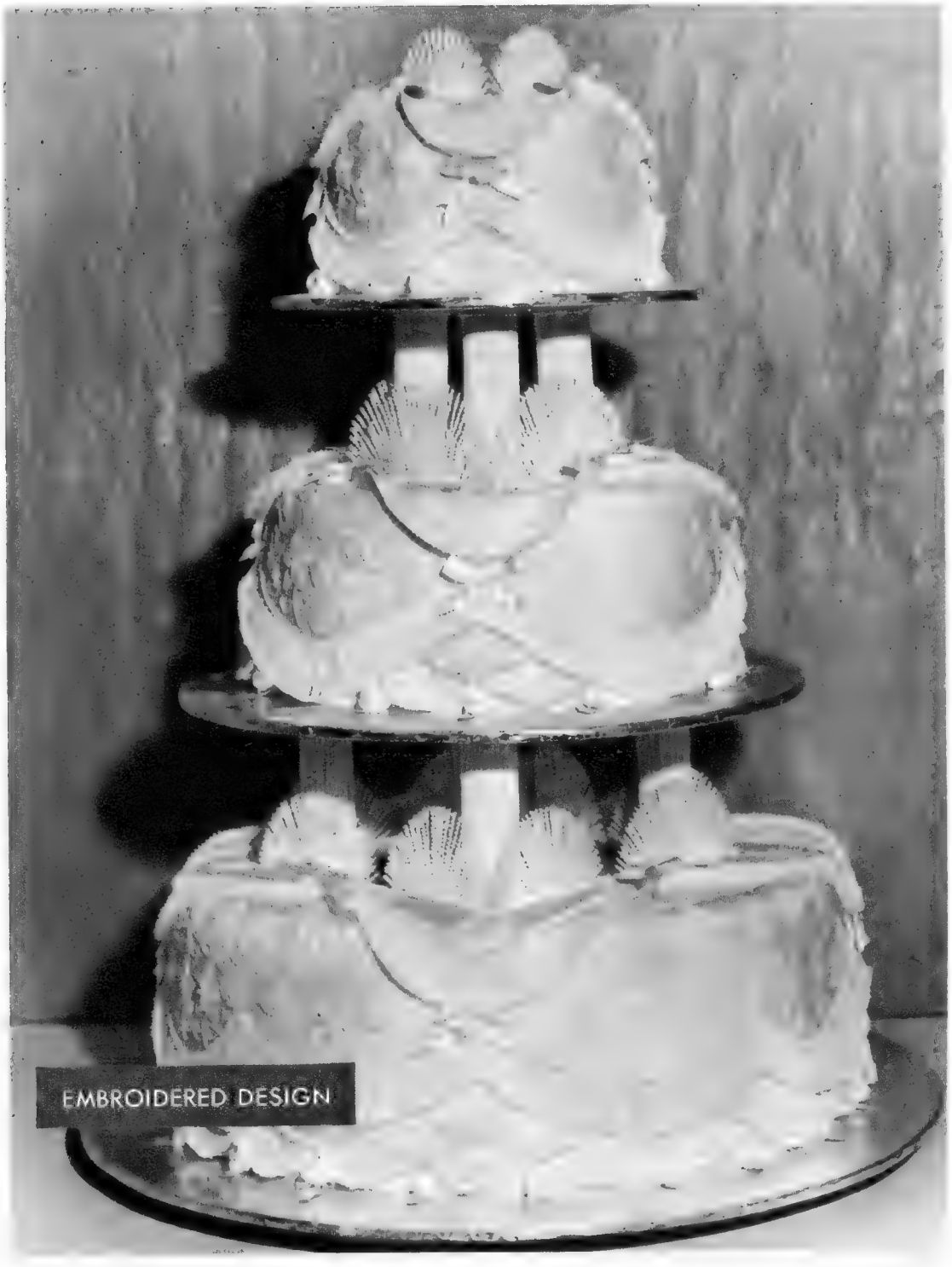
This simple but perfectly proportioned wedding cake consisted of three round tiers. The cakes were covered with a smooth white fondant and decorated with white roses in the form of a horseshoe. Herringboned lattice filled each horseshoe. Between the four horseshoes on each tier was a true lovers' knot outlined with fine dots and above these, tiny blue birds with their wings tipped with gold. Between the tiers were sprays of hand-made roses, attached to fine wire and massed in tulle. The top ornament carried the same roses and tulle, but in this case arranged in a finely-woven basket.

Made by Mrs. Buckley, of Pymble, Sydney, this cake won first prize in the Wedding Cake Section at the 1952 Sydney Royal Easter Show.

EMBROIDERED DESIGN

The basic pattern for the lace design on this cake was reproduced from embroidered nylon. The frills of icing falling softly round the sides of the cake are made with a fine writing tube, while the fans were made separately of half circles of net and were attached to the cake with little dabs of royal icing.

Made by Mrs. M. Herford, Botany, Sydney, this three-tiered wedding cake was awarded second prize in the 1955 Sydney Royal Easter Show.


EMBROIDERED DESIGN

Cakes for Children

THE WIGWAM CAKE

Cake ingredients

3oz. butter or margarine
3oz. sugar
2 eggs
2 tablespoons milk
6oz. mixed fruit
1 level teaspoon nutmeg
6oz. self-raising flour
Pinch salt

Biscuit tent ingredients

4oz. butter or margarine
2oz. sugar
1 egg yolk
2 or 3 tablespoons water
½ teaspoon vanilla essence
8oz. plain flour
1 level teaspoon baking powder
Pinch salt

Make the cake by creaming together the butter and sugar, add the beaten eggs, then the sifted flour, nutmeg and salt alternately with the milk and vanilla essence. Stir in the mixed fruit. Place in a well greased 6in. basin, bake in a moderate oven for a period of 50 to 60 minutes, and stand aside to cool.

The Wigwam Cake: Cake and biscuit are combined to make this fascinating novelty. The centre pole is made from a ribbon-covered skewer or a colored knitting needle. *Illustrated in color on page 102, Plate 36.*

Pot Plant Cakes: The cake for the large pot is baked in a beach bucket, and the smaller ones in jelly moulds. Ice cream cones form the centres of the flower-heads. Illustrated in color on page 102, Plate 37.

While the cake is cooking, make the biscuit triangles for the tent by creaming together the butter and sugar, adding the egg yolk and then the water and vanilla. Sift the flour with the baking powder and salt and stir into the mixture, making into a rather dry dough.

Turn on to a lightly floured board, roll thinly, and cut a triangle from a piece of thin cardboard. (This should measure 6in. on the side and 3in. at the base.) Use as a pattern for cutting the biscuit pastry.

Nine biscuits are needed for the cake, but make an extra one in case one breaks. Bake on a greased tray in a moderate oven for 10 minutes, cool on the tray, then make up the royal icing with the egg white and icing sugar and color as desired.

To assemble the cake. Spread or pipe the mock cream in rosettes over the cake. Cover a wooden skewer with ribbon (or use a colored knitting needle) and press down the centre of the cake. It should stand three inches higher than the top of the cake, to hold the cords well clear.

Lay the biscuits round the cake with the points resting on the skewer and join together with icing, using colored royal icing to decorate the biscuits. Allow to become quite set and firm.

Tie colored cords from the top of the pole and attach to sides of serving plate. Surround cake with green coconut and arrange toy Indians round the border.

POT PLANT CAKES

Make these novel pot plant cakes for a party. The large cake in the centre is cooked in a child's beach bucket, while the smaller ones are baked in aluminium jelly moulds. A ½lb. fruit cake (see *Basic Cake Recipes* at end of book) made for the foundation will be firmer and easier to handle than a butter or madeira cake mixture.

Prepare 2lb. fondant icing, color as desired and cover the cakes, adding an extra band round the top of each. Brush the top of each cake with egg white and sprinkle with toasted coconut.

Insert a wooden skewer in the centre of each cake and invert an ice cream cone over the top of it. A dab of icing will keep it in position. Cover the cones completely with small flowers and leaves, and, when set, arrange the cakes on a round board covered with gold or silver paper.

HUMPTY DUMPTY CAKE

Make a ½lb. light fruit cake (see *Basic Cake Recipes* at end of book) in an oblong tin measuring 6in. by 4in. Prepare a cake board by covering with either gold or silver paper, brushing with egg white and sprinkling with green coconut.

Make up the fondant icing, adding two tablespoons of sifted cocoa to the icing sugar, roll the icing and cover the cake. Before it sets, mark the stones of the wall with the back of a knife. Place the cake on the prepared board, trim the base, and allow to become quite firm and set.

For the head, use an egg shell with the white and yolk removed. This may be done by pricking a fresh egg at each end with a knitting needle and blowing out the centre. Wash, dry and paint the face on the egg shell, using a fine paint brush dipped in vegetable coloring. Color some of the scraps of fondant left over from covering the cake and make hat, hands and shoes. Cut some plastic flex for the arms and legs, press the shoes and hands into the ends of the flex and place on one side to dry and set. The wall should be decorated with flowers and leaves, using royal icing.

Arrange the flex in the centre of the cake and, using a dab of icing to keep it in position, fix the hat on the head, set on the cake and, for final effect, finish the neck off with a smart, gaily-colored ribbon bow.

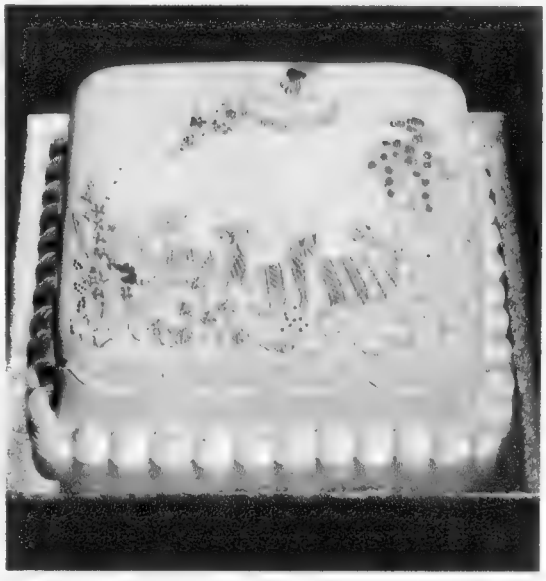
MARY, MARY, QUITE CONTRARY

For the design use a needlework transfer, and, after covering the cake with the fondant icing, place the design on top of the cake, and prick out the pattern with a pin. Make up some royal icing for decoration, divide into small portions and tint each according to the selected color scheme.

Using a fine writing tube, follow exactly the design on the cake. (Some small piped flowers may be added to give it a "lift.") Place on a covered board, shell-edge the base with a large star tube and festoon the sides with large scallops of royal icing through a fine writing tube.

Humpty Dumpty Cake: This merry little fellow is illustrated in full color on page 103, Plate 38.

Mary, Mary, Quite Contrary: This nursery rhyme cake is illustrated in color on page 103, Plate 39.



THE BIRTHDAY EXPRESS

For the Birthday Express three cakes are needed. The main body of the engine is a light fruit cake mixture (see *Basic Cake Recipes* at the end of book) baked in a nut loaf tin. (Alternatively an ordinary nut loaf mixture may be used.) The other two cakes are made according to the following recipe. This mixture is sufficient for both.

Cake ingredients

½lb. butter or margarine
4 eggs
½lb. sugar
6 tablespoons milk
½ teaspoon vanilla essence
14oz. self-raising flour
Pinch of salt

Make up the cake mixture in the usual way, and divide it proportionately between two tins, one a 7in. square sandwich, and the other a 9in. square slab. Bake in a moderate oven. Allow to cool. The cakes are best made the day before they are to be iced, so that they do not crumble.

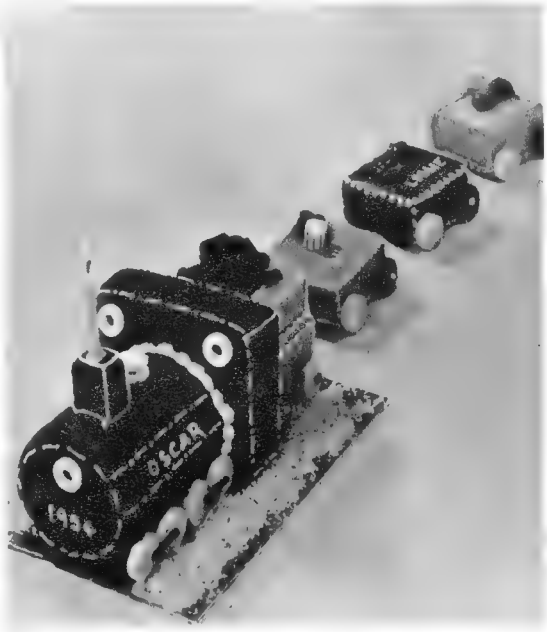
Cutting and Shaping: Cut the slab cake into nine even-shaped squares. Use two of these squares for the coal tender and the remainder for the carriages. Cut a 4in. by 4in. square from the smaller cake for the back of the engine. Trim the light fruit cake made in the nut loaf tin so that it is quite even on both ends.

The Engine: Brush the loaf cake with some apricot jam and cover with a thin layer of almond paste. Take two of the squares cut from the larger cake and place one on top of the other. Cover with almond paste and, when this has set, cut a piece from the top layer 1in. deep and 2in. wide, using this piece for the steam funnel. This forms the coal tender. Make a double quantity of warm icing (see *Simple Icings for Sponge or Butter Cakes*) and color half lemon and the remainder red. Coat the tender with lemon and cover the engine back, the loaf cake and the steam funnel with red. Allow to set before proceeding.

To Assemble the Engine: Cover a piece of thin cardboard with silver paper and brush the surface with egg white, sprinkle with colored coconut, and place the engine in position with the 4in. piece of red iced cake at the back. Set the coal tender at the rear, pipe with white royal icing and decorate with round flat sweets for wheels. Use life savers for lights, a marshmallow for the whistle and some licorice on the coal tender for the coal. Place a small candle in the funnel.

The Carriages: These are made from the 3in. squares cut from the large cake. Brush each with thin apricot jam, cover with a thin layer of almond paste, coat with warm icing and allow to set. Use round sweets for wheels, pipe a name on each and decorate the edges with royal icing through a small rose tube.

The Birthday Express: A fascinating creation, this cake is illustrated in color on page 137, Plate 43.



THE STREET BARROW CAKE

Make an oblong-shaped ½lb. fruit cake (see *Basic Cake Recipes* at end of book) and cover it with 1½lb. chocolate fondant icing. Draw the back of a knife along the sides of the cake to give the effect needed for the barrow sides. While this icing is drying, make a base for the cake from a piece of thin ply wood and attach two toy wheels. Cover two pieces of wooden meat skewer with some of the left-over chocolate fondant icing for the handles, and use some thin dowel sticks for the awning support of the barrow and the legs. Cardboard and colored paper are suitable for awning top.

Assemble the cake on the base board, fill with the fruit and vegetables and top with the awning. For the final finish, use a toothpick with cards bearing the price tags.

THE CIRCUS CAKE

At first glance the clowns and performing animals on this cake may appear difficult to make. Do not draw the shapes from memory; trace them from a story book on to ordinary luncheon waxed paper, and, using a fine writing tube or a funnel of strong paper with a fine point, outline the shapes, using colored royal icing. Allow to dry thoroughly before filling in.

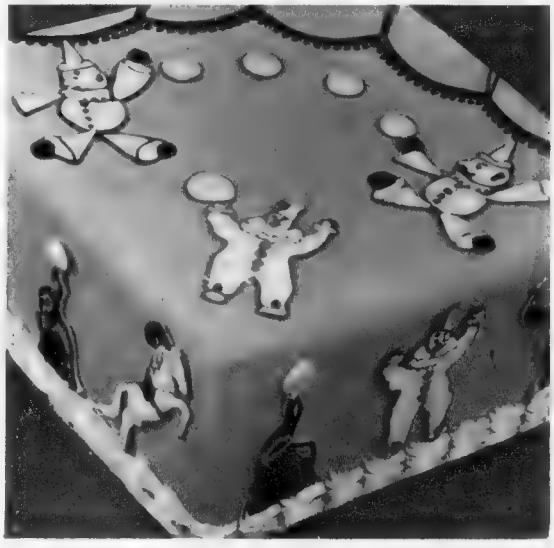
Take some royal icing, color according to taste, thin down to a running consistency with water or lemon juice, and place in another paper bag, with the opening a little larger than that used for the outline. If using a metal tube, choose a No. 2 writer. When various colors are to be used for the design, have them all ready first.

Completely cover the inside of the design with the soft icing, taking care that it does not go over the outline. A fine paint brush will help to ease the soft icing into the small corners. Leave to dry overnight.

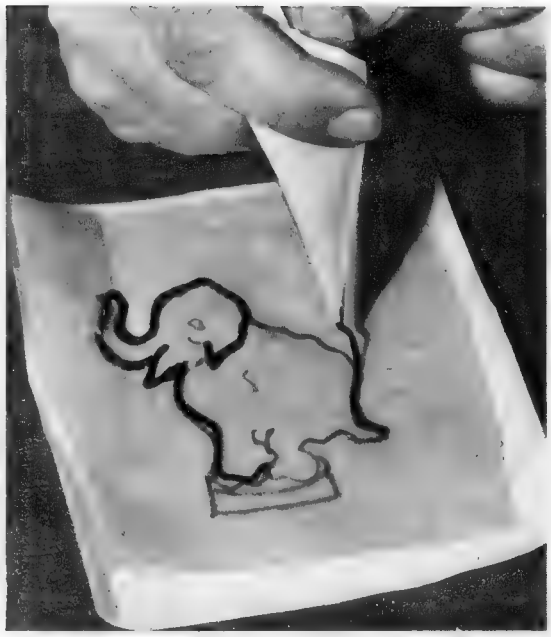
Place the paper containing the icing on the edge of a board and gently ease the paper from one side. Turn the paper and ease the other side. Attach the shapes to the cake by placing a dab of royal icing on the back of each. Careful handling is necessary when removing these iced shapes from the paper to prevent breaking.

The Street Barrow Cake: This realistic-looking barrow is illustrated in color, page 138, Plate 45.

The Circus Cake: Constructional details are shown opposite. Illustrated in color, page 138, Plate 44.



1. Circus Cake: Place a piece of waxed paper over the desired drawing and trace with dark pencil.



2. Outline the figure with royal icing through a plain writing tube or paper bag with fine hole.

3. Thin some royal icing and color it. Flood the centre of the outline, using a thicker tube.

4. Allow to dry overnight. Place the figures on the edge of the table and ease the paper away.

The Football Cake: This novelty, which would delight any child, is made from two fruit cakes baked in pudding basins. Birthday candles simulate the goal posts. Illustrated in color on page 139, Plate 46.

THE FOOTBALL CAKE

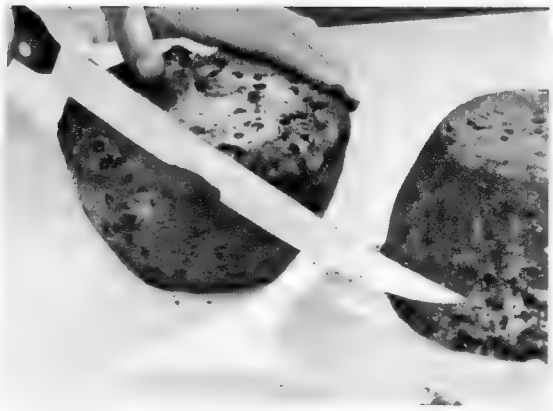
Cook two fruit cakes in pudding basins and join them together with some icing, covering the whole with chocolate colored fondant icing. To give the correct atmosphere to the cake, it should be set on a board covered with green icing, and sprinkled with green-colored coconut. Birthday candles form the goal posts. The cake illustrated was baked in pudding basins 6¾in. in diameter and 4in. deep.

Make up 2lb. of fondant icing, adding two tablespoons of sifted cocoa to the icing to give a tan tint to the football cover. Cut a slice from the side of each cake so that it stands firmly on the cake board, brush the top of each with egg white or thinned apricot jam and join the two with a piece of fondant rolled the same size as the top of the cakes. Press them firmly together and leave until the following day. It may be necessary to tie a band of cloth round the cake while it is setting.

Roll the chocolate fondant, brush the cake with egg white and lift the fondant on to it. Smooth evenly with the palms of the hands, dusted with cornflour. Lift on to the prepared board and trim the base if this should be necessary.

Mark the sides and the top with a pastry wheel to represent the seams of the football cover, and outline the lacing patch at the top with some royal icing. For this, a fine writing tube should be used.

With the same icing and tube, pipe the boy's name or the match number on the side of the football, shell-edge the base of the cake and, with dabs of icing, fix candles to the board for the goal posts.



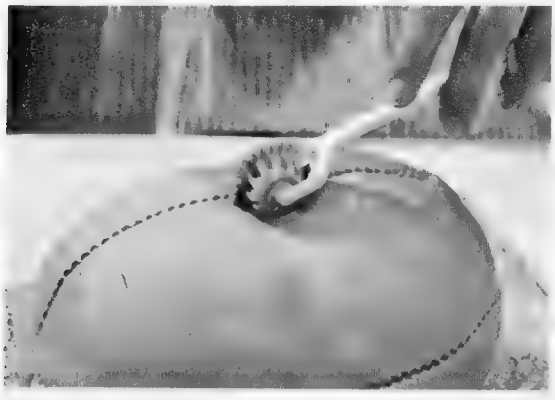
1. The Football Cake: Cut slices from one side of each cake so football stands firmly on the board.

2. Brush the tops of the cakes with egg white or thinned apricot jam to make them slightly sticky.

3. For a perfect join use a piece of fondant, the same size as the tops, and press firmly together.

4. Coat with fondant to which two tablespoons of cocoa have been added, smooth with hands.

5. Place ball on a board covered with green icing and coconut. Mark seams with a pastry cutter.



6. Make the lacings from brown fondant, brushing each piece with egg white, and add the lettering.

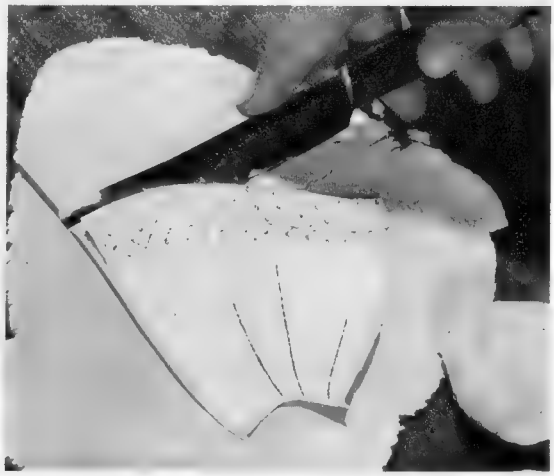
PATCHWORK ICING

The special modelling fondant (see section on *Types of Icings*) is used for patchwork as ordinary fondant is too soft. By coloring this paste and modelling it thinly, almost any kind of fancy work design can be cut out and pieced together, patchwork fashion, on to a cake.

The pretty Dutch scene is one example. Cut a fancy work transfer into a number of pieces and use as a pattern for the different colored fondants. Transfer them to the cake and reassemble to form the same design. To keep the pieces in position on the cake, brush lightly with egg white.

Use a fine paint brush to give the necessary details to the faces and figures. Parisian essence and pure vegetable colorings are necessary for retouching. The illustrations on this and the opposite page should be consulted for the various stages of assembly.

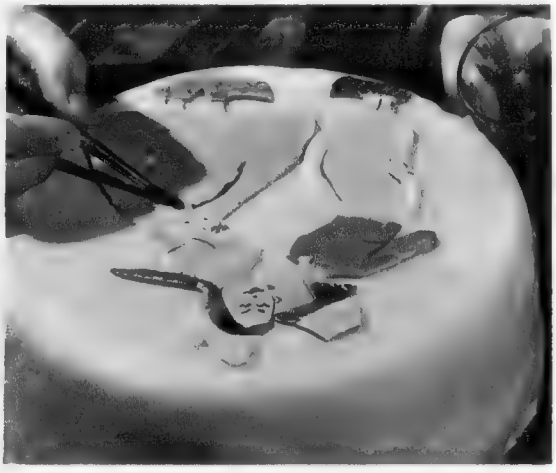
1. Patchwork Icing: Using a pair of sharp scissors cut the transfer into as many pieces as needed.



2. Color the fondant and roll thinly. Place the pattern on it and cut out with a clean outline.

3. Lift the patchwork pieces on to the cake, keeping them in place with a brushing of egg white.

4. For good detail, mark the outline and features with coloring applied with a fine paint brush.



5. The sides of the cake are decorated with more cut-outs. Considerable artistry can be shown in the selection of figures and the coloring. Place the cake on a covered board and shell-edge the base.

6. Finish with flowers moulded from some of the fondant, piping the stamens with a fine writing tube. Tulips were used here as the scene is Dutch. The cake is illustrated in color on page 139, Plate 47.

THE HOUSE THAT JACK BUILT

Cut out in cardboard patterns to make the house. Ten pieces are needed altogether. Two 9in. by 4in., for the roof; two 8¼in. by 3⅝in., for the front and back; two 4½in. by 4in. with triangular tops 3¼in. by 3¼in. for the sides; and four one-inch strips from which to cut the chimney. Cut out windows and doors where needed.

Biscuit pastry ingredients

8oz. butter or margarine
2 egg yolks
6 tablespoons water
½ teaspoon vanilla essence
1lb. plain flour
2 level teaspoons baking powder
Good pinch salt

Beat the butter and sugar to a cream. Add the egg yolks and mix in thoroughly. Flavor with the vanilla essence. Stir in the cold water. Sift together the flour, baking powder and salt. Add these to the mixture, making a dough which should be firm and easy to handle. Turn on to a lightly-floured board and knead sufficiently to make smooth on the outside. Roll out thinly and lay on baking tray. Place cardboard patterns on top and cut out Bake light brown in a moderate oven.

Cover an oblong board with some green icing and sprinkle it with green coconut to represent the grass. Now pipe the tiles on the roof, using blue royal icing through a basket weave tube. Allow to dry before assembling the house.

Fit the pieces of biscuit pastry together, securing them in place with royal icing. Add decorations, using royal icing for the pipe work and soft icing for the path.

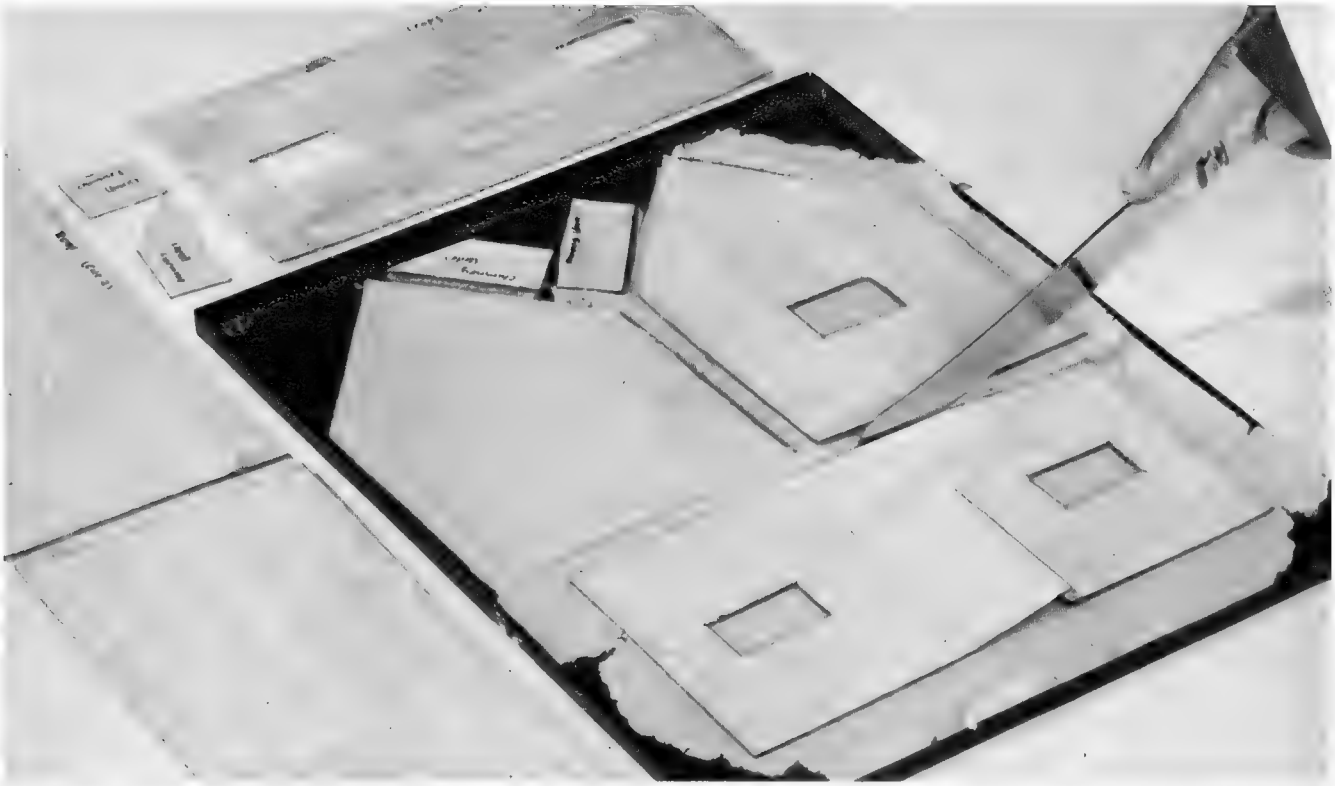
As an alternative, make a ½lb. fruit cake in an oblong tin and build the walls round it. This will be stronger than the "hollow" house and easier to erect.

BIRTHDAY BLOCK CAKE

For a small child's party, time will be saved in serving if a cake is made which can be cut into blocks and iced in different colors. The letters on the cakes spell out the greeting "Happy Birthday."

A plain cake baked in a 9in. slab tin will cut into eighteen cakes approximately 1½in. by 2in. Use warm icing (see *Simple Icings for Sponge or Butter Cakes*) to cover and royal icing for decorating. Sugar roses add a decorative touch to the cake plate.

Birthday Block Cake: This makes a very simply served cake for a small child's party. A plain cake baked in a 9in. slab tin makes about eighteen small ones. Illustrated in color on page 140, Plate 48.



1. The House That Jack Built: Cut out in cardboard the ten shapes required to make the house, and lay them on the thinly rolled biscuit dough. Cut out with a sharp knife and bake until a light brown.

2. Fit the pieces of biscuit together, securing them in place with royal icing. Mount on a board, sprinkled with coconut, and decorate, using royal icing for pipe work and soft icing for the path.

TEENAGER'S BIRTHDAY CAKE
Snow Frosting

Simple Icings for Sponge or Butter Cakes

ALWAYS select a frosting that teams with the cake, since this is its crowning glory. A butter frosting is easiest to put on, but fluffy frosting with gay accessories of tinted coconut, chocolate shavings or toasted nuts can glamorise even the plainest cake. Always frost or ice a cake as soon as it is cool, for the icing is liable to lift off if applied later.

Brush away any surplus crumbs, add filling if used, and allow to set before applying the frosting. Cover the sides first, then spread the frosting on the top with a swirling action, using a spatula or a broad-bladed knife to obtain the best effect.

SPICY FROSTING

3 tablespoons melted butter or margarine
3 tablespoons hot coffee
½ level teaspoon powdered cinnamon
Pinch of ground cloves
2-2½ cups sifted icing sugar
½ teaspoon vanilla

Blend together the coffee, butter and spices, and add the icing sugar gradually, creaming well until of a good spreading consistency. Add vanilla, mix well and spread on the cake.

This quantity makes enough to cover the top and sides of an 8in. cake.

SNOW FROSTING

(Illustrated in color, plate 51, page 142.)

1 egg white
⅞ cup crystal sugar
Pinch of salt
2 tablespoons water
1 level teaspoon cream of tartar
Flavoring

Place the egg white, sugar and water in a basin and place over a saucepan of boiling water. Beat with an egg beater until the mixture will stand in stiff peaks. (Time will depend on the basin's thickness.)

Add the cream of tartar and flavoring and continue beating over the water until the icing will hold its trail when lifted.

Pour quickly over the cake, swirl the icing with a large knife and allow to set.

CHOCOLATE ICING

Add a rounded dessertspoon of cocoa to the icing sugar before sifting. In order to overcome the dull surface caused by overheating, a few drops of glycerine may be added to give a gloss.

Icing the cake. To prevent the icing from running down the sides of the cake and spoiling the appearance, pin a band of greaseproof paper round before pouring the icing on the top.

VIENNA ICING

2oz. butter
6oz. sifted icing sugar
2 tablespoons sherry or fruit juice

Cream the butter and gradually add the icing sugar, beat until well mixed and add the flavoring. The icing may be colored as desired. This quantity makes enough to top two dozen patty cakes, or will fill and cover the top of a 7in. sponge.

Orange Vienna: Add one level teaspoon grated orange rind.

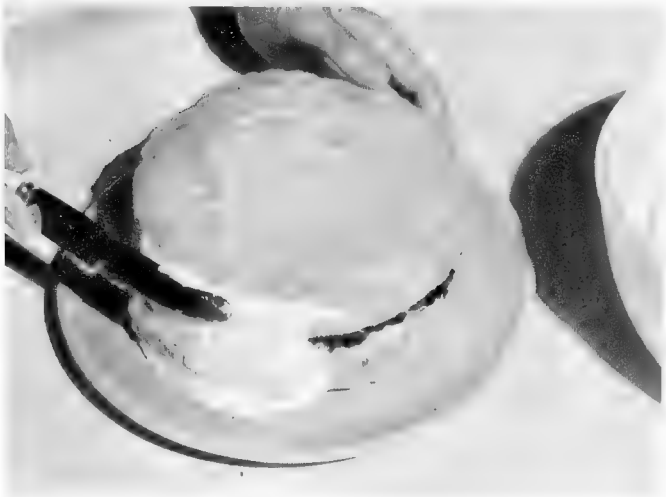
Chocolate Vienna: Sift one level tablespoon of cocoa with the icing sugar.

WARM OR GLACE ICING

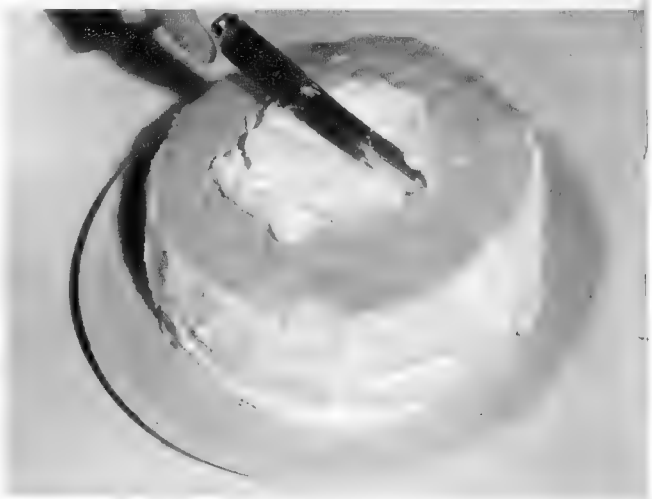
4 tablespoons icing sugar
1 tablespoon water, milk or fruit juice

Sift the icing sugar into a saucepan. Add the fruit juice, milk or water, and stir until smooth. Place over a medium heat and stir for about ten seconds. Pour quickly over the cake, and smooth the surface with a broad-bladed knife.

If making a chocolate icing, add one dessertspoon of cocoa, ½ teaspoon vanilla essence and one teaspoon butter. Alternatively, ½ teaspoon glycerine may be used instead of the butter.



1. Vienna icing on sponge cake: Join the layers together with jam. Spread the sides with icing.



2. When the sides are covered spread icing on the top, smoothing with a knife dipped in hot water.

3. Use a No. 8 star tube for latticing the top. Shell-edge borders and adorn with strawberries.

4. Vienna icing on butter cake: Use a No. 8 star tube for the squares and adorn with walnuts.

WARM ICING

CREAMY FROSTING

(Illustrated in color, plate 53, page 143.)

Half cup butter or margarine
3½ cups sifted icing sugar
Pinch of salt
1 teaspoon vanilla
2 tablespoons water
1 unbeaten egg white
Food coloring

Cream the butter and add to it one cup of the sifted icing sugar, salt, vanilla and water. Using a wooden spoon, beat until well blended. Add another cup of sugar and the unbeaten egg white, and continue beating after each addition. Add the remainder of the sugar in the same manner. If the mixture is a little too stiff, add a spoonful of water or fruit juice.

MARSHMALLOW FROSTING

2 cups sugar
1½ cups boiling water
1 dessertspoon gelatine
½ teaspoon vanilla

Dissolve the gelatine in half the boiling water, add the remainder of the water and mix with the sugar. Stir until boiling, and then boil at a steady speed for 15 minutes. Remove from the heat, cool slightly and beat until the mixture doubles its bulk and becomes thick. Flavor with vanilla.

Marshmallow Frosting: This is always a favorite topping for sponge or butter cakes, and it is very economical to make. The secret of success lies in the beating after ingredients have been boiled. The frosting should be thick and double its bulk before being applied to the cake. Coconut adds a finish.

SILHOUETTE ICING

This type of decoration will make a simple and unusual topping for children's party cakes, and subjects may be chosen from characters in nursery rhyme books, flowers, animals or birds.

Trace the shape on to a piece of thin cardboard and cut out to make a stencil, making outlines simple and clear. Sift some icing sugar on to the un-iced cake, place the stencil or cut-out on top of the cake and sift over it some cocoa through a fine sieve. For this, a coffee strainer may be used; it makes an ideal substitute.

Lift the stencil off very carefully. If this operation has been carried out properly, there will be a perfect pattern on top.

1. Silhouette Icing: Trace the desired shape on to thin cardboard and cut out to make a stencil.

2. Cover the top of the un-iced cake with sifted icing sugar, and place the stencil over this.

3. Sift cocoa through a fine sieve over the stencil. A coffee strainer may be used for the sifting.

4. Be very careful in lifting off the stencil or the pattern will be spoilt by blurred outlines.

CARNIVAL ICING

Two or three colors may be used to give a gay effect to a cake iced with a warm icing, and for these a small quantity of royal icing in a bag fitted with a plain writing tube will be necessary.

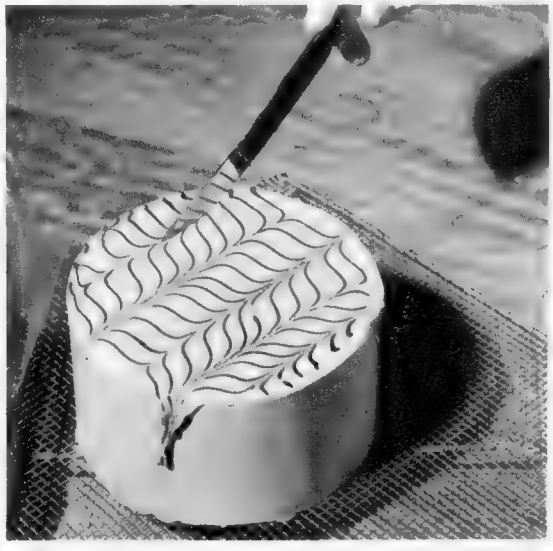
Prepare the warm icing, spread it on top of the cake while still wet, pipe straight lines in colored royal icing across the top of the cake, and draw lines with a knife lightly through the icing, allowing to dry before taking off the paper, so that any icing which has run over is removed with it.

1. Carnival Icing: Fold a strip of kitchen paper and pin it firmly round the sides of the cake.

2. Spread the cake with warm icing. The paper will prevent it from running down the sides.

3. Pipe straight lines of royal icing across the wet warm icing, using a plain writing tube.

4. Draw lines with a knife lightly through the icing. Allow to dry before removing the paper.



CHRISTMAS TREE CAKE

Make an orange sand cake or plain madeira (see *Basic Cake Recipes* at the end of the book) in an oblong tin; place aside to cool.

Draw the outline of a Christmas tree on a piece of paper, and cut out the centre to make a stencil. Place this on the cake, sprinkle with icing sugar through a flour sifter, and lift the paper design off carefully, trimming with small pieces of chopped red cherries and green angelica.

For the base or tub of the tree, cut a piece of angelica or firmly set jelly and attach to the cake with a dab of jam or icing.

Christmas Greeting Cake: Vienna icing tops this cake. Illustrated in color on page 62, Plate 23.

CHRISTMAS GREETING CAKE

Make a madeira cake (see *Basic Cake Recipes* at end of book) in an 8in. tin. Prepare one quantity of orange-flavored Vienna icing.

Pipe a shell edge round the cake, using a No. 8 star tube, and arrange some moulded marzipan fruits in one corner. Write an appropriate greeting on the top in chocolate-colored Vienna icing.

Christmas Tree Cake: This example of silhouette icing is illustrated in color on page 62, Plate 23.

CHRISTMAS BELL CAKE

Make a slab foundation cake (see *Basic Cake Recipes* at end of book) in a 9in. square tin. Prepare one full quantity of creamy frosting.

Trace the outline of a bell on a piece of paper and use this as a pattern for the cake. Cut it carefully to shape with a sharp knife and brush away any crumbs.

Spread the whole of the top and the sides of the cake with some yellow-tinted creamy frosting. Dip a knife in hot water and smooth the surface.

Press chopped nuts into the sides and decorate the top with chopped cherries. A whole walnut forms the clapper and the bell is finished off with a bright red ribbon bow at the top.

Christmas Bell Cake: A butter cake foundation makes this bell especially suitable for children.

DOLLY VARDEN CAKE

Make a ½lb. fruit cake (see *Basic Cake Recipes* at end of book) in a 5in. pudding basin. Prepare one quantity of pastel snow frosting.

Turn the cake out on to a stand and cover with the frosting, swirling it to give a pannier effect to the skirt. Allow to set and dry. Place the doll's head in the centre and decorate the cake and doll with sugar flowers and bows of ribbon. Tie a ribbon round the doll's waist and set the cake on a board or stand. Piped roses are very suitable for the ornamentation.

Dolly Varden Cake: This most attractive novelty is illustrated in color on page 141, Plate 50.

UMBRELLA CAKE

½lb. butter or margarine
½lb. sugar
4 eggs
5 tablespoons milk
3 tablespoons orange juice
1 teaspoon grated orange rind
14oz. self-raising flour
Pinch of salt
1 quantity creamy frosting

Beat the butter and sugar to a soft cream, add the well-beaten eggs a little at a time and mix well. Add the grated orange rind, sift the flour with the salt and stir into the mixture alternately with the milk and orange juice.

Umbrella Cake: Most effective in design this cake is illustrated in color on page 142, Plate 52.

Have ready a 9in. square slab cake tin and a 7in. sandwich tin, both well greased. Place some of the mixture in the round tin and the remainder in the square one. Bake in a moderate oven. The small cake will take about 25 minutes and the larger one about 40 minutes. Turn out on to a cooler and allow to become quite cold.

To frost the cake. Place the square cake, flat side up, on a serving plate, color some of the creamy frosting green, and frost the top and sides of the cake, smoothing with a spatula dipped in hot water.

To shape the umbrella. Place the round cake on a board, and with a sharp knife, cut the cake into two pieces about an inch off centre. Use the larger piece for the hood of the umbrella. With a 2in. scone cutter, make a scalloped edge, leaving blunt edges between the scallops.

Cut a J-shaped piece for the handle from the smaller piece of cake and a square for the top.

Take a quantity of the creamy frosting, color it pink, thin it down with some

water, and pour this over the hood of the umbrella. Do not attempt to spread frosting on the cut scallops or they will crumble and break. Allow to stand until the icing has set, treating handle in the same way.

Outline the sections of the umbrella with white icing through a plain writing tube. Place on top of the green covered square cake and decorate with the same icing through a No. 5 star tube.

SHOWER TEA CAKE

Make a foundation cake (see *Basic Cake Recipes* at end of book) in a 9in. square tin. Prepare a treble quantity Vienna icing, using milk or cream in place of fruit juice.

This cake, in the shape of a wedding bell, makes a very attractive centre-piece for the party table at a shower tea.

Flavor the Vienna icing with vanilla and color two tablespoonsful each with green and mauve. The rest of the icing may be tinted to any pastel shade desired. With a cardboard pattern, cut out a bell shape from the cooled cake, using a piece cut away from the cake for the clapper. Frost the top and sides with the icing and decorate with pastel-colored flowers, then attach a bow of ribbon to the top.

EASTER BASKET CAKE

Make a foundation cake (see *Basic Cake Recipes* at end of book) and bake as described below. Prepare treble quantity of Vienna icing, using milk instead of fruit juice.

Take eight teaspoonsful of the cake mixture and place in small, hot, greased gem irons; bake these in a hot oven for ten minutes. Place the remainder of the cake mixture in a well greased 6in. round tin, and bake in a moderate oven for an hour.

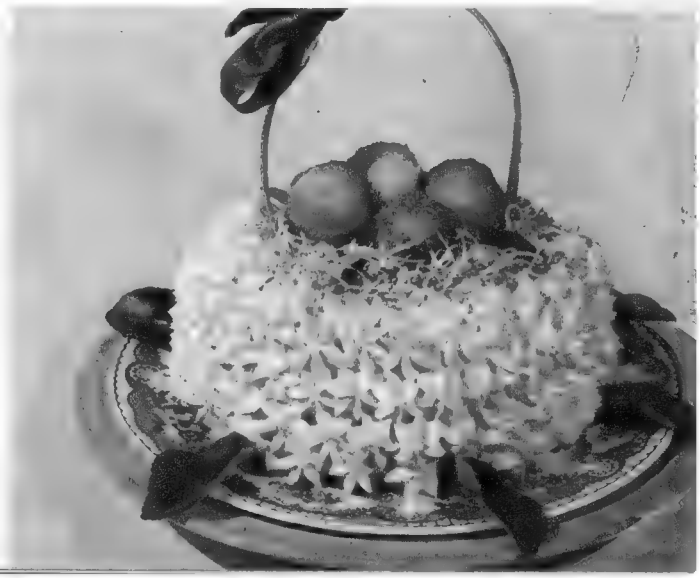
Have ready a packet of red, green and yellow jelly crystals. Dissolve half a packet of each in ¾ cup boiling water; allow to cool, but not to set.

With a little of the Vienna icing join in pairs the small cakes cooked in the gem irons. Dip them in the cooled, unset jelly and roll in dry jelly crystals. These are the "eggs" to set in the basket.

Now cut a hollow in the top of the cake and cover the top and sides with the frosting, using a cream tube. Set the jelly eggs in the centre and add a handle of plastic wire finished with a ribbon bow. A little coarsely-shredded green coconut may be placed around the eggs. Decorate the plate with fresh leaves and large jelly beans.

Shower Tea Cake: Shaped as a wedding bell this cake is illustrated in color on page 140, Plate 49.

Easter Basket Cake: This delightful child's novelty is illustrated in color on page 143, Plate 54.



Small Cakes and Biscuits

ALTHOUGH not providing the scope that large cakes do for decoration, small ones may be dressed up most effectively. With a certain amount of ingenuity and a little patience, all sorts of attractive ideas can be worked out for party occasions.

The suggestions in the following pages show novelties which may be made from the basic recipes given in the last chapter for sponge sandwich, foundation cake, patty cakes and biscuit foundation.

SPONGE CAKE NOVELTIES

Sponge sandwich mixture (see *Basic Cake Recipes* at end of book) cooked in small patty tins, gem irons or fancy shaped moulds, forms the foundation for these fascinating little party cakes.

Kidney Potato Cakes

In appearance looking like real potatoes, these little cakes have the flavor of almonds and chocolate, and are a great success.

Make a sponge sandwich and join it together with jam, and prepare a ½lb. mixture of almond paste (see section of *Types of Icing*). Using a cutter about 1½in. in diameter, cut the cake into rounds. Cut the almond paste into as many pieces as there are rounds of cake. Roll each piece into a circle about the size of a small saucer and brush the surface with egg white. Cover the cakes with the paste, making them into the shape of potatoes.

Brush the outside of each cake with egg white and roll in grated chocolate or sifted cocoa. Make small holes in the outside with a skewer and insert pieces of blanched almonds to represent eyes.

Fairy Baskets

(Illustrated in color, plate 42, page 137.)

Cook a sponge mixture in well greased patty tins. When cool, cut a circle from the centre of each and fill with fresh or mock cream. Use cherries and nuts to fill the baskets and make the handles with strips of angelica or lemon peel. For extra flavor sprinkle the cakes with sherry before adding the whipped cream.

Sponge Lilies

(Illustrated in color, plate 42, page 137.)

Make the sponge mixture in the usual way, and have ready a well greased, low-sided baking tray. Place spoonsful of the sponge mixture on this, allowing room for spreading. Bake in a moderate oven for about five minutes. The cakes should not be allowed to become crisp or they will crack when shaping.

After removing from the oven, twist each round of sponge quickly into a cone shape, and allow to cool.

Press a rose of whipped cream into the centre of each, and add a strip of firmly set lemon jelly for the yellow lily spike.

1. Kidney Potato Cakes: Spread jam thinly between sponge layers. Cut into small rounds.

2. Cut almond paste into as many pieces as rounds of cake. Roll each to the size of a small saucer.

3. Brush the surface with egg white and cover the cakes with paste, shaping like potatoes.

4. Brush the potatoes with white of egg and roll in sifted cocoa or finely grated chocolate.

5. Cut blanched almonds into small slivers and insert them all over the surface of the cakes.

6. Arrange the kidney potatoes attractively on a plate being careful not to dislodge the "eyes."

Sailing Ships

These delightful little cakes are always popular with children, or they may be introduced with success at a "bon voyage" party given for adults.

Bake spoonsful of the sponge mixture in boat shaped tins. When cool, cover the top of each cake with creamy frosting (see section on *Simple Icings*), and pipe a shell pattern round the edges. Cut ice cream wafers in triangles for the sails, and press them into the frosting in the centre of each. Set the boats on a mirror and use it as a centre piece for the table.

1. Sailing Ships: Bake sponge mixture in boat-shaped tins, top with frosting and shell-edge.

2. Cut ice cream wafers into triangles for sails, and place them in position on top of the frosting.

Black Coons

Use heated gem irons to cook the sponges for the coons' heads. Cover each with chocolate flavored warm icing (see section on *Simple Icings*) and, while still soft, roll in chocolate nonpareils. Cut down an ice cream cone for each coon's hat.

Spread plain round biscuits with lemon cheese and arrange one chocolate coated sponge cake in the centre of each. Pipe a ring of whipped cream round the bottom for a collar and set the hat in position. Decorate with cherries and cream to represent facial features and hat pompons.

1. Black Coons: Bake sponge mixture in gem irons. Coat with chocolate warm icing and nonpareils.

2. The finished coons, with ice cream cone hats and ruffles, appear in color, page 137, Plate 42.

Plate 42 (above): Sponge Cake Novelties; described pages 134-36.
Plate 43 (below): Birthday Express; full description on page 115.

Plate 44 (above): The Circus Cake; described fully on page 116.
Plate 45 (below): The Street Barrow Cake; description page 116.

Plate 46 (above): The Football Cake; described fully on page 118.
Plate 47 (below): Patchwork Icing; full description on page 120.

Plate 48 (above): Birthday Block Cake; described fully page 122.
Plate 49 (below): Shower Tea Cake; full description on page 133.
Plate 50 (opposite): Dolly Varden Cake; description on page 132.

Plate 51 (above): Snow Frosting (page 125) as decoration on cake.
Plate 52 (below): Umbrella Cake; full description on page 132.

Plate 53 (above): Creamy Frosting (page 128) tops Melody Cake.
Plate 54 (below): Easter Basket Cake; described fully page 133.

Plate 55 (above): Petit Fours; described fully on opposite page.
Plate 56 (below): Tricks with Biscuits; description pages 148-150.

PETITS FOURS

Petits fours are made from a foundation cake mixture (see *Basic Cake Recipes* at end of book) baked in a 9in. square tin. Warm icing (see section on *Simple Icings*), made with 1lb. of icing sugar and flavored to taste, is also required.

For the decorations, have ready food coloring in three tints, colored coconut, sugar flowers, a quantity of royal and Vienna icing (see sections on *Types of Icing* and *Simple Icings*), moulded fruits, made either from modelling fondant or almond paste and crystallised fruits.

Make the cake the day before the petits fours are iced and decorated. Cut into shapes — squares, diamonds, rounds, triangles — with a large knife or fancy cutters, and brush away the crumbs. Divide the warm icing into three separate basins, and tint each a different color. To make raised cream decorations, swirl Vienna icing on the centre of a few of the cakes, and chill them thoroughly until it is very firm before covering with warm icing.

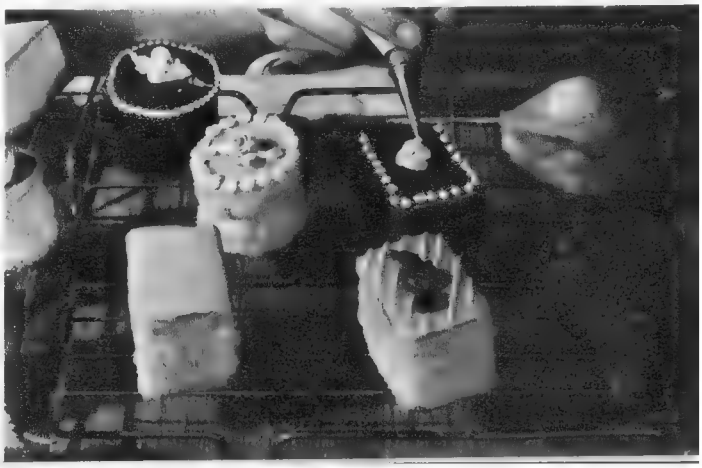
Place the cakes on a wire tray, and heat the colored and flavored warm icing for about 30 seconds over a low flame. Spoon it over the cakes, allowing to run smoothly. Leave until the icing is quite set.

Decorate the petits fours, varying the designs, with royal icing, sugar flowers, coconut, moulded and crystallised fruits.

1. Petits Fours: Cut the cake into small, attractive shapes, using a knife or fancy cutters.

2. For the raised decorations, first swirl Vienna icing on cake centres. Chill until very firm.

3. Arrange cakes on wire tray. Heat tinted glace icing to running consistency and spoon it on.



4. Use royal icing, flowers and fruits for decoration. See the facing page for color illustration.

TRICKS WITH PATTY CAKES

There are many simple but attractive ways of decorating patty or cup cakes (see *Basic Cake Recipes* at end of book). Effects may be dainty, artistic or amusing as the particular occasion demands. For children's parties, such ideas as the clown given below are always popular. A number of other figures may also be constructed on the same lines and never fail to appeal.

Butterflies

Remove a slice from the centre of each cake, and fill with whipped cream. Cut the piece taken out in two and press into the cream to represent the butterfly's wings. For the head and antennae use a crystallised cherry and two pieces of angelica.

Clowns

Cover one side of each cake with warm or Vienna icing (see section on *Simple Icings*). Use pieces of crystallised cherry and candied peel to represent the eyes, nose and mouth. Mount an ice cream cone on top for the hat, and stand on two flattened paper cake containers for a most effective ruff collar.

Honeycomb Cup Cakes

Dip the top of each cake in honey so that it is lightly coated. Have ready a plate of finely chopped nuts. Grated lemon peel may be added to the nuts if desired. Top the cakes with this.

Jelly Nests

Make a jelly and partly set it. Arrange the patty cakes on a wire tray and top each one with jelly. Sprinkle with colored coconut shreds, and place jelly beans in the centre of each nest.

Baskets

Slice the top off each cake and fill with pieces of crystallised fruit and nuts. Halve the slice removed and set the pieces on top. Cover with whipped cream and shell-edge the rim. For the handle use a long, narrow strip of angelica.

Posy Cakes

This is a very quick and effective idea for an afternoon tea party. Frost the top of each cake with swirled Vienna icing (see section on *Simple Icings*), and press a tiny rosebud into the centre.

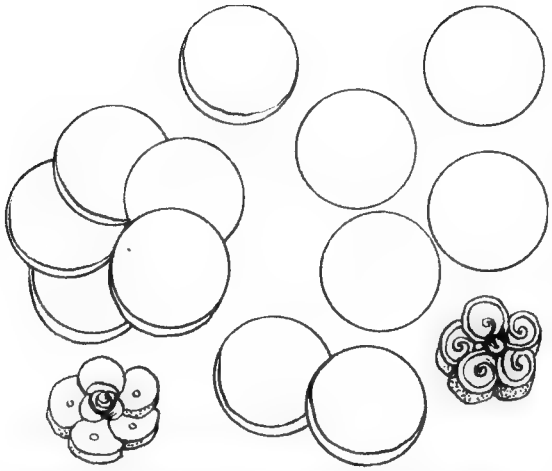
Tricks with Patty Cakes: The Clown, shown at left, is a simple novelty to make for a child's party. When making Honeycomb Cakes, right, dip in honey and sprinkle with grated lemon peel, chopped nuts.

Butterflies: Remove and halve the centre of each cake. Fill with whipped cream and insert wings.

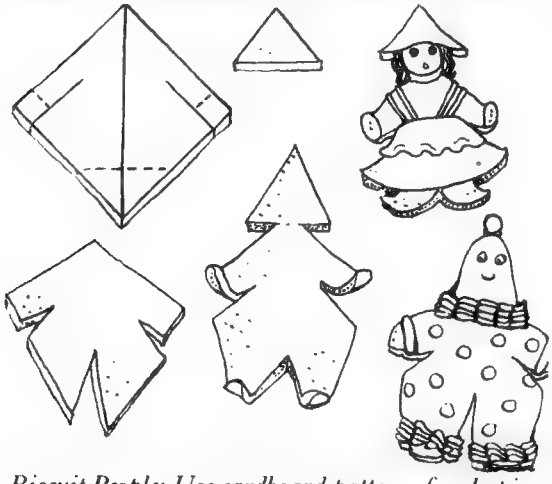
Baskets: Cut off and halve top of cake. Fill centre, replace the top, cover with cream and add handle.

Jelly Nests: Top the cakes with partly set jelly. Add the coconut and place jelly beans in the centres.

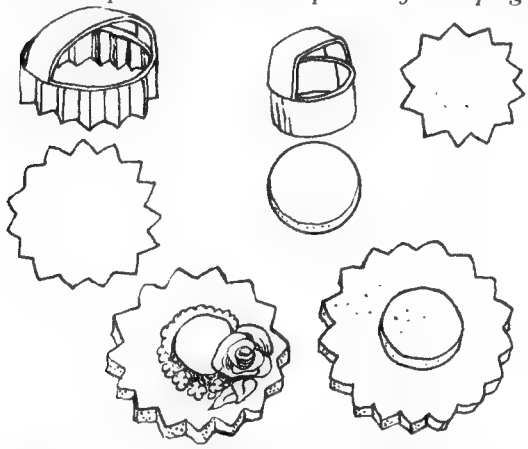
Posy Cakes: Frost the tops with Vienna icing. Press a tiny, real rosebud into the centre of each.



Flowers: Use a plain round cutter ¾in. in diameter.



Biscuit People: Use cardboard patterns for shaping.



Party Hats: Use two cutters of different sizes.

TRICKS WITH BISCUITS

(Illustrated in color, plate 56, page 144.)

Using the foundation biscuit mixture given in *Basic Cake Recipes* at the end of the book, all sorts of fascinating shapes and figures can be designed. Warm and royal icing (see sections on *Simple Icings* and *Types of Icing*) will be needed for decorating.

Flowers

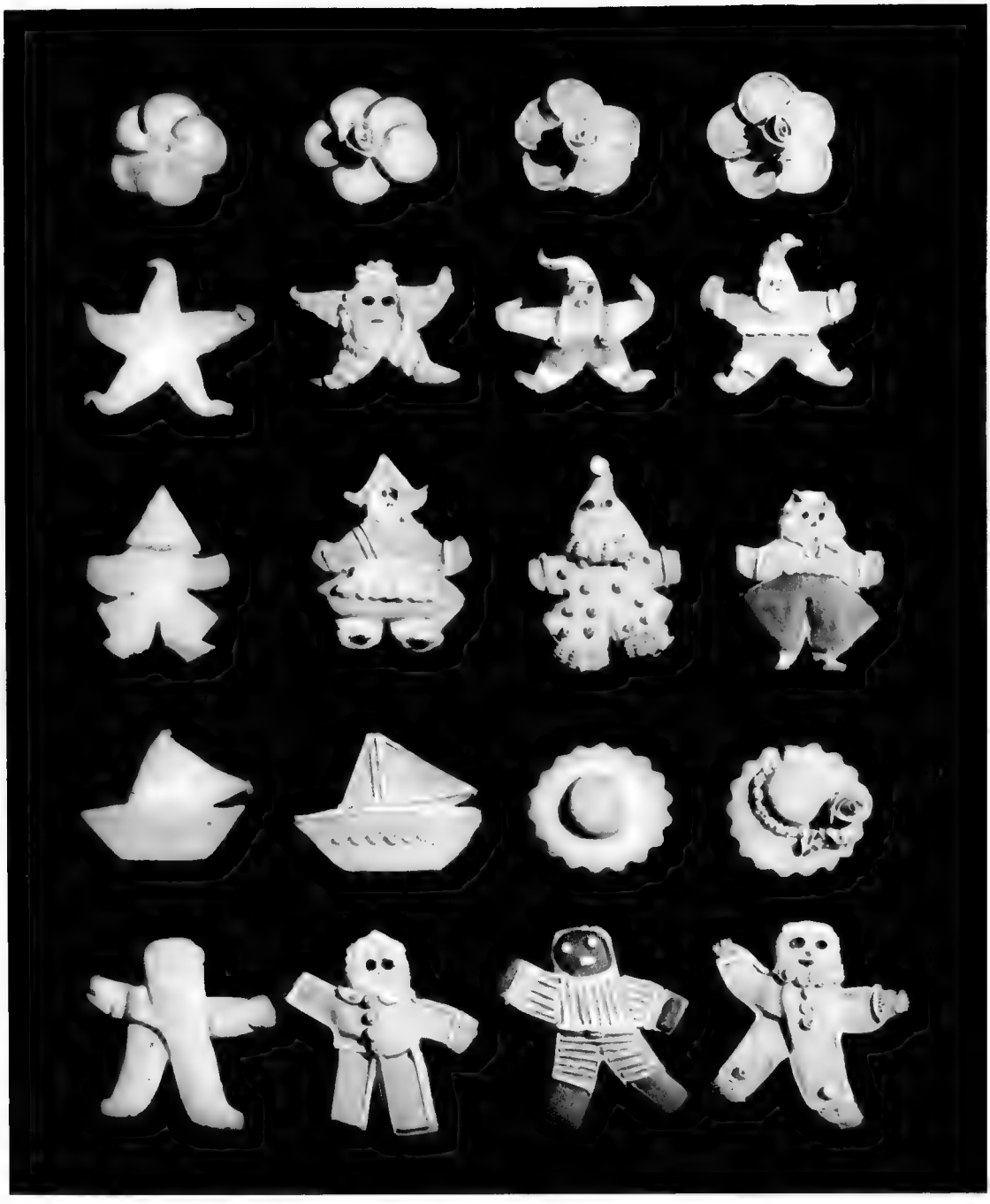
Using a plain round cutter ¾in. in diameter, cut five rounds for each biscuit. Brush one side of each with egg white or water and sugar and overlap the rounds to make a flower. Place on a greased tray and bake in a moderate oven. The biscuits may be left plain with a sugar flower in the centre. Alternatively, ice with some colored warm icing and outline the petals with royal icing through a writing pipe.

Biscuit People

From thin cardboard cut a 2in. square and a triangle 1in. long on two sides and 1¼in. on the third. Place on the biscuit dough and cut out. Arrange on a baking tray and cut as shown in solid lines in diagram. Separate dough slightly at cuts to form arms and legs. Turn up for feet and hands (dotted lines). Place short side of triangle across uncut corner of square for face and hat. Change design by turning up two lower corners of triangle for Dutch girl's cap, or cutting them off and folding over for boy's cap. When cooked and cooled, decorate with warm icing and piped royal icing.

Party Hats

Cut rounds of biscuit dough with two sizes of cutters. Glaze the larger one with apricot jam and place the smaller one in the centre for a crown. Bake. Decorate with sugar flowers and piping of royal icing.



Tricks with Biscuits: With a little ingenuity, most interesting shapes and effects may be obtained in the decoration of biscuits. The photographs show, from top downward, the details of finishing Flowers, Star Figures (page 150), Biscuit People, Party Hats, Sail Boats (page 150) and Jolly Boys (page 150).

Sail Boats

Divide the biscuit dough into 3in. squares, cut as shown on the solid lines in the diagram, slit to separate the sails on the dotted lines and bake. When cool, color the sails with warm icing, and outline with royal icing through a writing pipe.

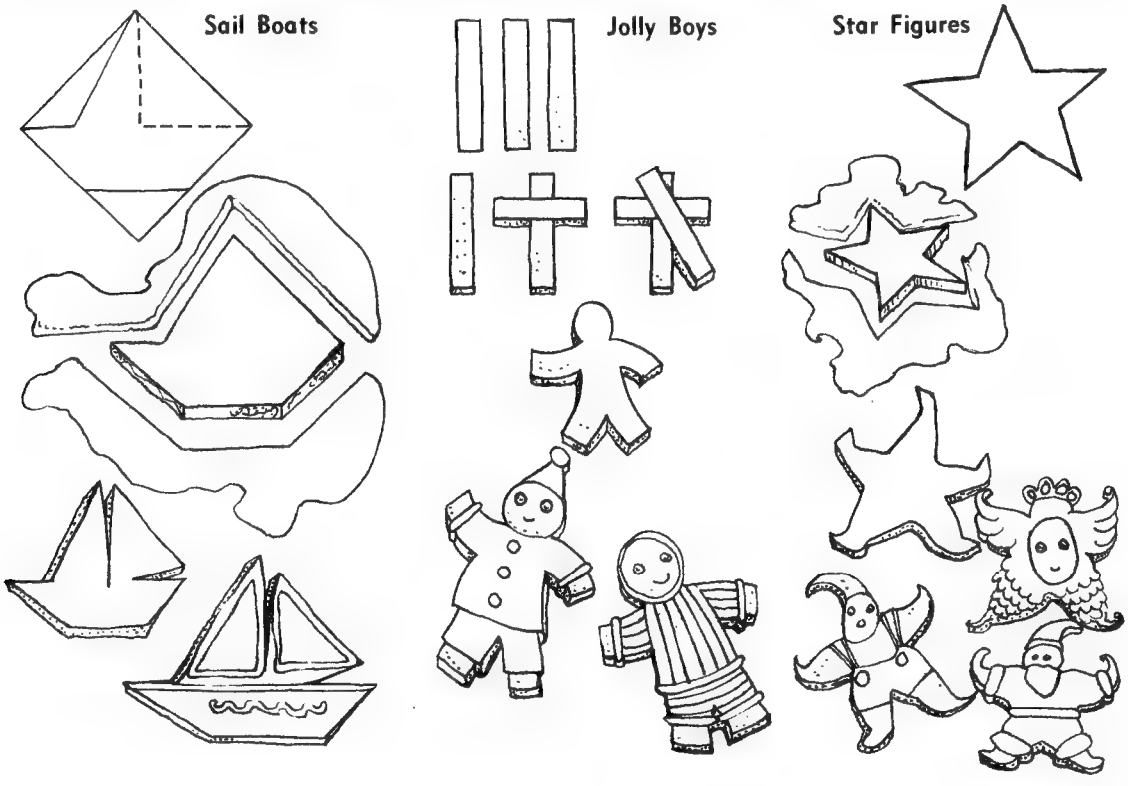
Jolly Boys

Cut three strips of biscuit dough for each figure. They should be 3¼in. long by ½in. wide. Place one strip on the baking tray in an almost vertical position, then lay the second strip across it, about 1in. from the top. Place the third strip over this to form an angle with the first strip and press them together to make the head. Twist the arms and legs in any direction wished to give action to the figures. Bake, and allow to cool. Decorations with warm icing and piped royal icing will give the necessary variety to the figures.

Star Figures

On thin cardboard draw a star pattern with slender points 1¼in. long. Place this on the biscuit dough and cut out with a sharp knife. Lift each star carefully on to a tray. To shape the figures pinch and fold four of the points for hands and feet, and give the fifth, or top point, a jaunty twist for face and hat. For the fairy's face turn out four points and cut the fifth to make a crown. Bake and cool before decorating. Use warm icing tinted with vegetable colorings for the background, and trim with piped royal icing.

Tricks with Biscuits: The illustrations below show in detail how Sail Boats, Jolly Boys and Star Figures are shaped. To obtain a perfect star for the last of these cut out a cardboard pattern first.



EASTER BUNNIES

Roll some plain biscuit foundation dough (see *Basic Cake Recipes* at end of book) to ⅛in. in thickness. Cut out six heart-shaped biscuits for the rabbits to stand on and 12 shapes for the ears. Bake until a golden brown in a moderate oven.

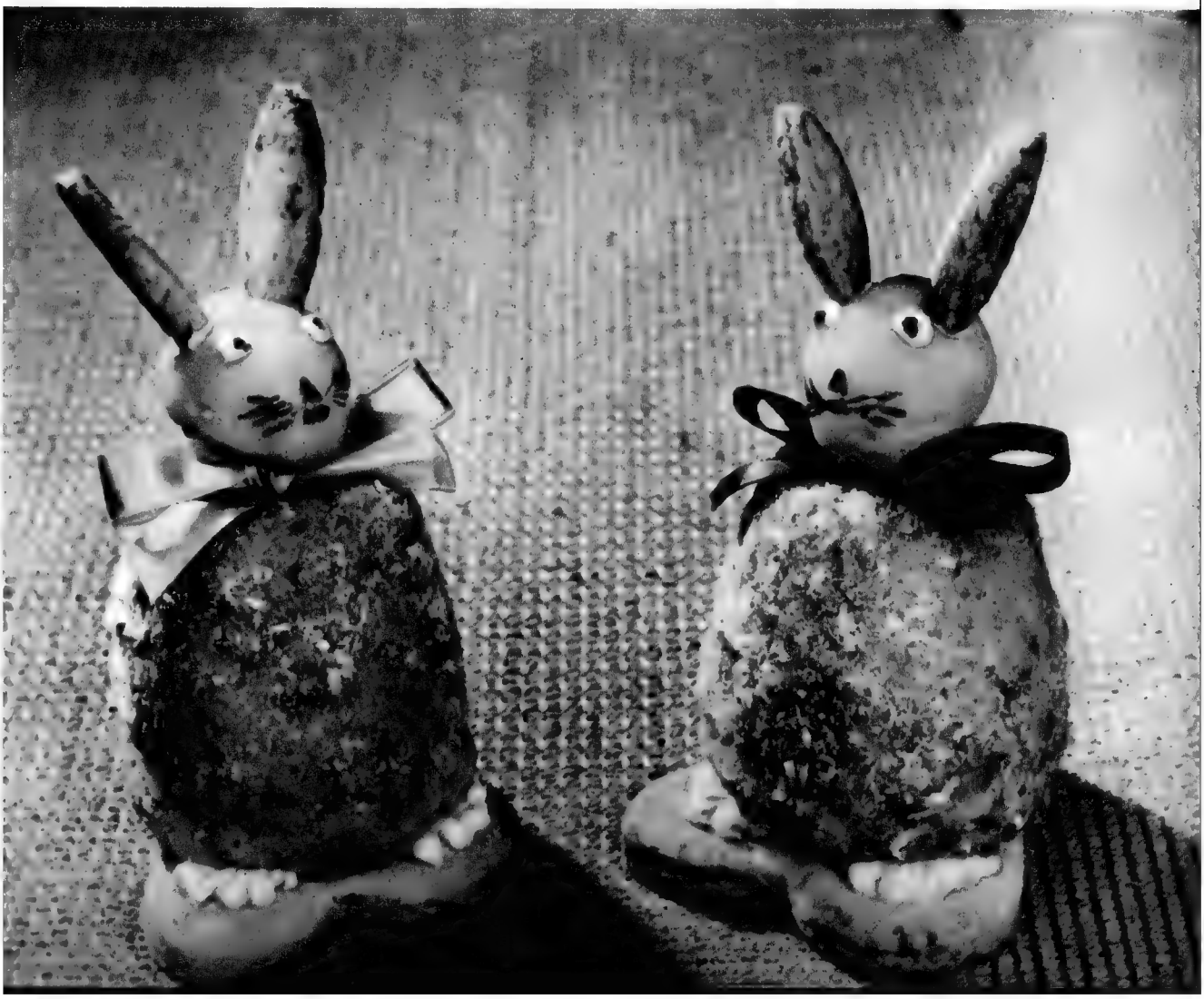
Make a sponge sandwich mixture (see *Basic Cake Recipes* at end of book) and bake in cup-shaped moulds. When cool cover the cakes with tinted warm icing (see section on *Simple Icings*), and quickly roll them in coconut. Allow to dry.

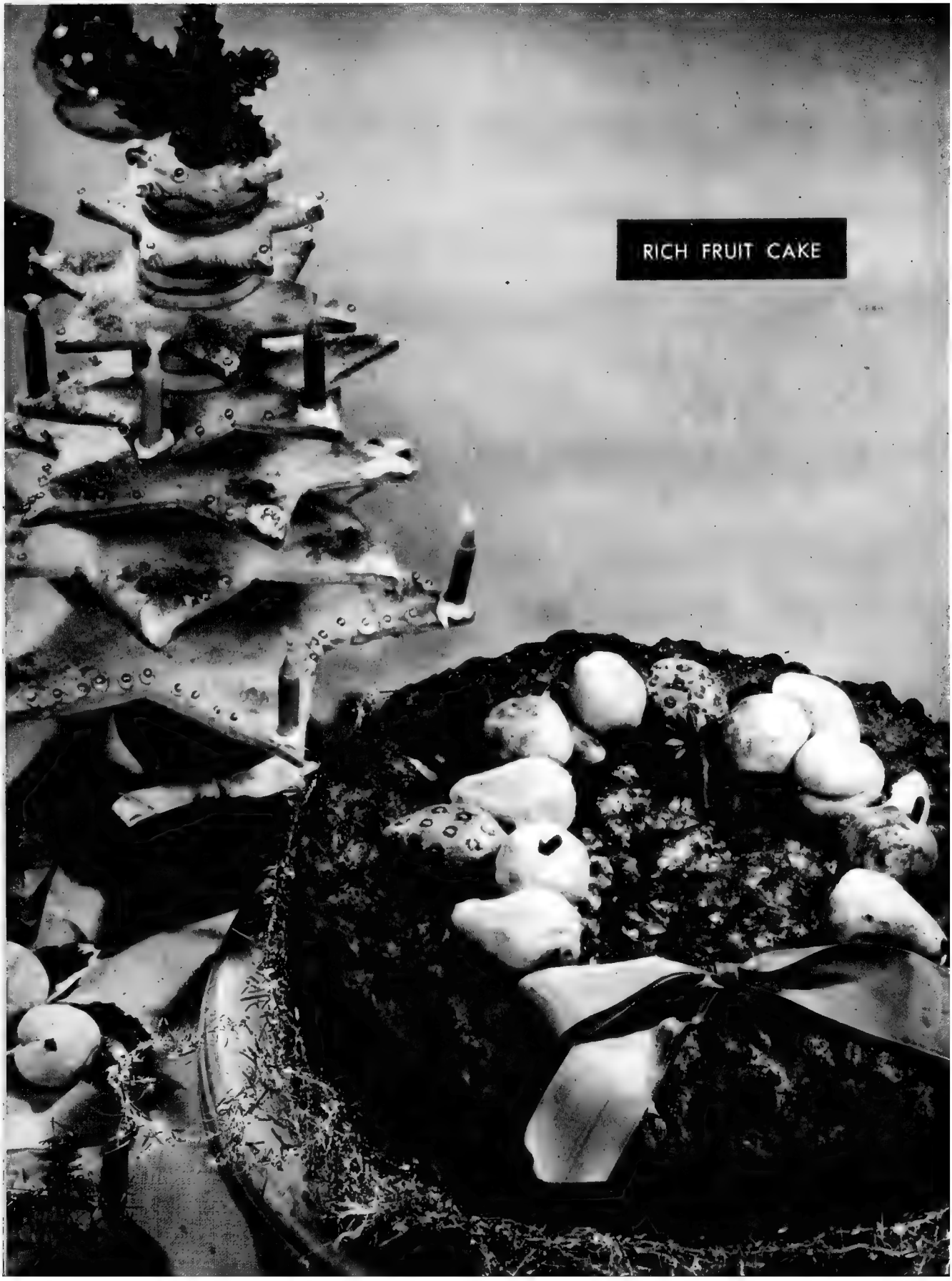
Make up a quantity of almond paste (see section on *Types of Icing*), cut into six pieces and mould into egg shapes. Cut slits to take the ears and force some icing through a pastry bag for the eyes. Paint mouth, nose and whiskers with chocolate.

Drop a little royal icing on to a heart-shaped biscuit, set the coated cake on it and push forward towards the curves of the biscuit to give the effect of feet.

Stick the head to the body with icing, and add another dab for the tail. Tie a ribbon round the neck to hide the join and give bunny a well-dressed appearance.

Easter Bunnies: These children's novelties are made from sponge cakes baked in cup-shaped moulds and mounted on biscuits. Tinted warm icing and coconut cover the bodies and almond paste forms the heads.




RICH FRUIT CAKE

Basic Cake Recipes

ALTHOUGH this is not a cookery book in the generally accepted sense of the word, certain basic recipes are included here for the convenience of readers. It is most important that the cake to be decorated should be the correct size, shape and type for the occasion and design planned. The following recipes give foundation mixtures for fruit, butter and sponge cakes, and also for biscuits.

WEDDING CAKE

The mixture given here is sufficient for a two-tier cake. For a one-tier cake use 1lb. butter, and decrease the other ingredients in proportion. For a three-tier use 2lb. butter and increase the other ingredients in proportion.

1½lb. butter
¾lb. brown sugar
¾lb. white sugar
1 dozen eggs
½ cup whisky, brandy or rum
3lb. seeded raisins
2lb. sultanas
¾lb. mixed peel
¼lb. cherries
6oz. almonds
1¾lb. plain flour
3 level teaspoons mixed spice
3 level teaspoons nutmeg
1 level teaspoon salt
1 level teaspoon baking powder

Prepare the fruit the day before the cake is to be made, and sprinkle it with half the brandy. Blanch and chop the almonds.

Line the cake tins with two thicknesses of brown and two of white paper. The paper should reach 1in. above the top.

Beat the butter to a cream, add the sugar, and continue beating until light and creamy. If using an electric mixer do not overbeat, as this causes the cake to sink in the middle when cooking.

Add the unbeaten eggs, one at a time, beating well after each addition, then half the fruit and nuts, and sift in half the flour, salt, spices and baking powder. Stir in the remainder of the fruit before adding the rest of the brandy and flour. The cake may be colored with caramel or Parisian essence if liked but the spices, brown sugar and long slow cooking will make it dark enough for average tastes.

Place in the prepared tins, making sure the mixture in both is an even depth, and bake the larger cake in a slow oven from five to six hours. The smaller cake will take about 3½ to 4 hours to cook.

It is advisable to make the wedding cake at least one month before it is to be iced. The top should be sprinkled with brandy or whisky, and the cake well wrapped in several thicknesses of greaseproof paper before placing back in the tins. This procedure will "ripen" or mature the cake.

RICH FRUIT CAKE

(Illustrations facing page.)

This mixture is sufficient for an 8in. tin. For a 10in. one use double the amount.

½lb. butter
¼lb. castor sugar
¼lb. brown sugar
4 eggs
1 tablespoon marmalade jam
3 tablespoons brandy or sherry
10oz. plain flour
½ level teaspoon baking powder
½ level teaspoon mixed spice
½ level teaspoon nutmeg
Pinch of salt
½lb. seeded raisins
½lb. sultanas
2oz. mixed peel
2oz. almonds
¼lb. currants

Prepare the fruit the day before the cake is to be made and sprinkle it with half the brandy or sherry. Blanch the almonds with boiling water and chop finely.

Line an 8in. cake tin with two thicknesses of brown and two of white paper. It should reach 1in. above the top.

Beat the butter and sugar to a cream, and add the marmalade. Beat in the eggs well, one at a time, and add half the fruit. Sift the flour, salt and spices together, adding half to the cake mixture.

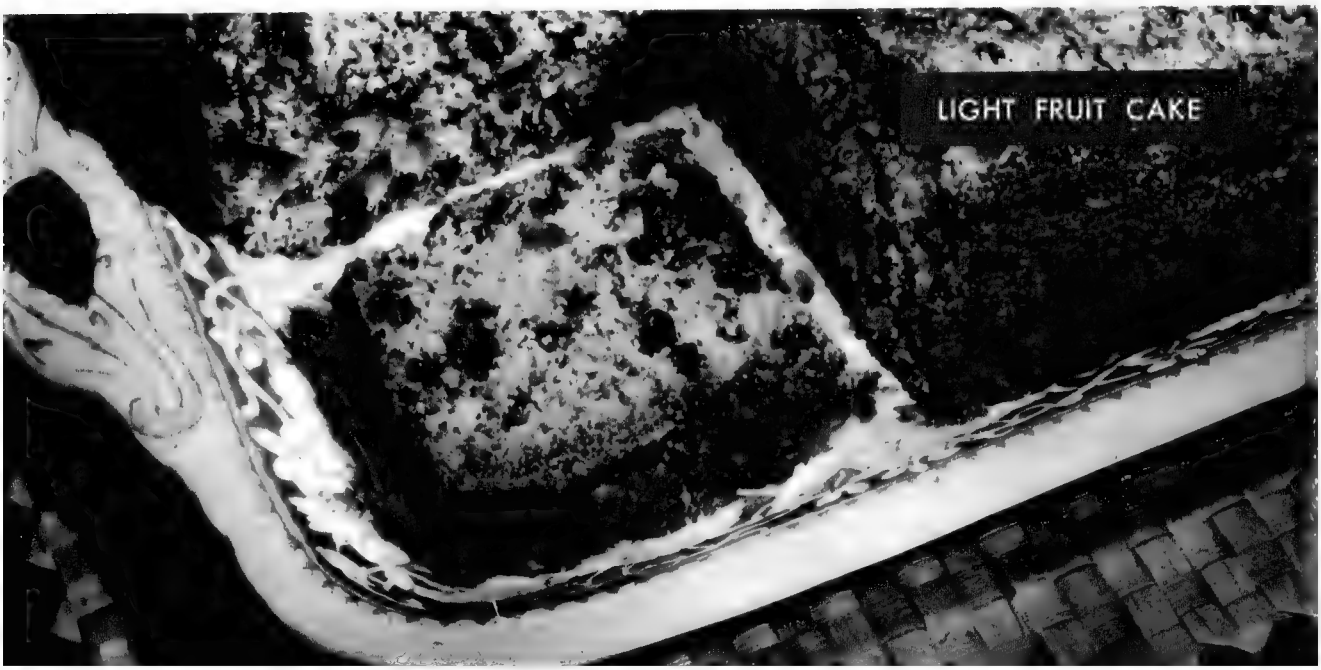
Stir in the remainder of the fruit, nuts and brandy before adding the remainder of the flour, and place in the prepared tin and bake from 2½ to 3 hours in a slow gas oven, near the bottom, at 300 degrees F., or at 325 degrees F. in an electric oven.

LIGHT FRUIT CAKE

6oz. butter or margarine
6oz. sugar
3 eggs
3 tablespoons milk or sherry
6oz. mixed fruit
8oz. plain flour
1½ level teaspoons baking powder
Pinch of salt
1 level teaspoon nutmeg
2oz. chopped nuts

Line a 6in. cake tin with greased paper, cream together the butter and sugar, and gradually add the well-beaten eggs. Stir in the mixed fruit and chopped nuts.

Sift the flour with the baking powder, salt and nutmeg, and stir into the mixture alternately with the milk or sherry. Place in the tin and bake in a moderate oven. It should take about 1½ hours.



1. Rich Fruit Cake: Prepare fruits before commencing to mix. Chop, combine them together.

2. Cream the butter and sugar and add the eggs one at a time. Beat well after each addition.

3. Mix with a wooden spoon or the hand, spoon into a prepared tin. Hollow mixture in centre.

4. Always bake fruit cakes in a slow oven. If gas, place near the bottom and turn the jets low.

MADEIRA CAKE

½lb. butter or margarine
8oz. castor sugar
4 eggs
2 tablespoons milk or sherry
12oz. plain flour
2 rounded teaspoons baking powder
Pinch of salt
Rind of one lemon
Some chopped citron peel

Grease an 8in. cake tin and line the bottom with greased paper.

Beat the butter or margarine to a cream, add the sugar, and continue beating until light and creamy. Whip the eggs until twice their original size, and add gradually to the creamed butter and sugar, flavoring with grated lemon rind.

Sift the flour with the baking powder and salt, stirring into the mixture alternately with the milk or sherry. Spread evenly in the tin and sprinkle the top with the chopped citron peel. Bake in a moderate oven for 1½ to 1¾ hours.

ORANGE SAND CAKE

6oz. butter or margarine
3oz. castor sugar
5oz. plain flour
2½oz. cornflour
3 eggs
¾ teaspoon baking powder
1½ extra dessertspoons plain flour
Pinch of salt
Grated rind of an orange

Beat the butter or margarine and sugar until soft and creamy, add the sifted plain flour and cornflour a little at a time, and continue beating until light and fluffy.

Beat the egg whites in a separate basin with the pinch of salt until the mixture will stand in peaks. Add the yolks and mix well.

Add the eggs a little at a time to the creamed butter and flour, beating well after each addition, and flavor with orange rind. Sift the baking powder with the extra flour and stir into the mixture. Place in a greased loaf tin and bake in a moderate oven for 50 to 60 minutes.

FOUNDATION CAKE

6oz. butter or margarine
6oz. sugar
3 eggs
¾ cup milk
½ teaspoon vanilla
12oz. self-raising flour
Pinch of salt

Beat the butter and sugar to a cream. Add the well-beaten eggs, a little at a time, beating after each addition. Sift the flour with the salt, and stir into the mixture alternately with the milk and essence.

For Party Cakes. Place small spoonsful of the mixture in greased patty tins or paper cases, and bake in a moderate oven for about 15 to 20 minutes.

Slab Cake. Bake in a greased slab tin, approximately 10in. by 10in., in a moderate oven for 35 to 40 minutes.

SPONGE SANDWICH

3 eggs
4oz. sugar
4oz. self-raising flour
1 teaspoon butter
1½ tablespoons hot water or milk
½ teaspoon vanilla essence
Pinch of salt

Separate whites from yolks of eggs, add pinch of salt to whites and beat until stiff. Add the sugar a dessertspoonful at a time, and continue beating until mixture is thick and glossy. Add egg yolks.

Sift the flour three times, fold lightly into the mixture and add the essence, the hot water or milk and melted butter.

Divide evenly in two well greased 7in. sandwich tins and bake for 20 to 25 minutes in a moderate oven. Turn on to a wire sieve, and leave to cool.

SPONGE ROLL

3 eggs
4oz. sugar
4oz. self-raising flour
Pinch of salt
2 tablespoons water
½ teaspoon vanilla essence
Jam
Icing sugar

Grease a swiss roll tin with butter and line the bottom with greased paper. Separate the egg whites from the yolks, add salt to the whites and beat until stiff.

Gradually beat in the sugar until thick. Add the egg yolks one at a time, flavor with vanilla, then sift flour three times and fold lightly into the mixture. Add water.

Spread evenly into the prepared tin and bake the roll in a moderate oven for from 12 to 15 minutes.

Have ready a thin cloth wrung out in cold water, a wire cooler, and a sheet of white paper sprinkled with sugar. Turn the roll on to the cloth, quickly tear away the paper, and cut the crusts carefully from the sides of the sponge.

Roll up, hold for a few seconds, lift on to the paper and unroll. Spread with jam and roll again. Place the sponge on a wire sieve and allow to cool.

CHOCOLATE SPONGE

3 eggs
4 short tablespoons sugar
4 rounded tablespoons plain flour
1 rounded teaspoon baking powder
Pinch of salt
1 rounded dessertspoon cocoa
1 level teaspoon ground cinnamon
1 rounded teaspoon butter
1 tablespoon hot milk
½ teaspoon vanilla essence

Sift together the flour, salt, cocoa and cinnamon three times. Separate the egg whites from the yolks, add the salt to the whites and beat until stiff. Gradually add the sugar and continue beating until thick, adding the egg yolks one at a time.

Fold in the sifted dry ingredients, adding the hot milk, melted butter and vanilla last. Divide evenly into two well-greased 7in. sandwich tins and bake in a moderate oven for 20 to 25 minutes. Turn on to a wire sieve and leave to cool.

PATTY CAKES

3oz. butter or other shortening
3oz. sugar
1 egg
3 tablespoons milk
Vanilla essence
6oz. self-raising flour

Cream together the butter and sugar, add the well-beaten egg and then the vanilla, sift the flour with a pinch of salt and add alternately with the milk. Place spoonsful in greased patty tins and bake in a moderate oven from 15 to 20 minutes, allowing to cool before decorating.

BISCUIT FOUNDATION

3 tablespoons butter
2 rounded tablespoons sugar
1 egg yolk
1 or 2 tablespoons water
½ teaspoon vanilla
Pinch of salt
6 rounded tablespoons plain flour
1 level teaspoon baking powder

Beat the butter and sugar to a cream, add the egg yolk and water, and flavor with vanilla. Sift the flour with the baking powder and salt and stir into the mixture, making a dry dough. If the mixture is too dry a little more water may be added.

Turn the mixture on to a lightly-floured board and knead to a smooth shape. Roll to ⅛in. thickness and cut into the shape required. Place biscuits on a greased tray, bake in a moderate oven from 12 to 15 minutes, and allow to cool.

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1971
Happy Birthday
Dear Mum

CABIN
PARIS
LONDON
Bon Voyage
MATCH
11